

RECIPE | PEPPERS

POTATO PEPPER POPS



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POTATO PEPPER POPS

Recipe created by *Tanya Anurag*



30 min

25 min
PREP.

5 min
COOKING



4



easy

INGREDIENTS

- 6** Pure Flavor® Sweet Bell Peppers, finely chopped
- 3** medium size potatoes, peeled & boiled
- ½ cup** water
- ¼ cup** breadcrumbs + extra for coating
- ¼ cup** shredded cheddar jack cheese
- 1 tbsp** of corn flour

- ¼ tsp** dried basil
- ¼ tsp** cumin powder
- ¼ tsp** red chili flakes, optional
- Salt to taste
- Pinch of black pepper

DIRECTIONS

- 1** In a medium bowl, mash the boiled potatoes. Add the peppers, breadcrumbs, cheese, basil, cumin powder, chili flakes, black pepper, and salt. Mix everything together and form small balls.
- 2** Make a slurry of corn flour by mixing it with water. Dip the balls in corn flour slurry and roll them in breadcrumbs.
- 3** Heat oil in a pot. Once the oil is hot, deep fry the balls until golden brown.
- 4** Remove, drain excess oil, and serve hot with a dip of your choice.