



RECIPE | PEPPERS

POTATO PEPPER POPS



25 min
PREP.



4



easy

30 min

5 min
COOKING



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.

