



RECIPE | PEPPERS

PROSCIUTTO-WRAPPED PEPPER POPPERS



35 min

20 min
PREP.



12



easy

INGREDIENTS

Recipe created by *Abigail Harris-Shea*

1 lb Pure Flavor® Aurora Bites Mini Sweet Peppers
8 pieces of prosciutto
Parmesan, grated for garnish
Fresh parsley, for garnish

The filling:

1 egg, whisked
1/3 cup mozzarella, shredded
3 tbsp fresh ricotta cheese
Salt, pepper and red pepper flakes to taste



DIRECTIONS

- 1 Preheat the oven to 400°F and coat a baking pan with cooking spray.
- 2 Slice peppers in half lengthwise, leaving the stems on. Remove all the seeds from the inside and add to a plate.
- 3 Combine all filling ingredients and mix well.
- 4 Using a spoon, add filling to the inside of a pepper. Then take a piece of prosciutto (usually about half a slice) and wrap around each pepper so that it is fully covered. Repeat with remaining peppers and place evenly apart on the baking sheet.
- 5 Season peppers with salt and pepper and bake for about 15-18 minutes, or until prosciutto starts to brown.
- 6 Remove and transfer to a plate. Top with fresh grated parmesan and chopped parsley.

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