

RECIPE | PEPPERS

# ROASTED BLACK BEAN & CORN STUFFED LONG SWEET PEPPERS



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*Recipe created by Chef Rick Paniagua*

## INGREDIENTS

- |   |  |
|---|--|
| 6 Pure Flavor® Aurora Long Sweet Peppers halved lengthways and deseeded | ½ cup sweet corn                                     |
| 1 cup mozzarella, grated  | 1 oz lime juice                                      |
| 2 tbsp black olive, chopped   | 1 tbsp extra-virgin olive oil, plus extra to drizzle |
| 1 tbsp chopped cilantro   | Salt & Pepper to taste                               |
| 1 garlic clove, crushed and minced                                      |  |
| ½ cup black beans, washed and rinsed                                    |  |

## DIRECTIONS

1. Rub peppers with oil, coating evenly, and place on a foil lined baking sheet.
2. Stuff the peppers with the mozzarella, olives, cilantro, beans, corn and garlic. Splash with more oil, evenly coating stuffed peppers. Season with salt and pepper.
3. Place into an oven. At 375 degrees, stuffed-side up, for 10-15 mins until the pepper develops a nice char.
4. Remove from oven and drizzle lime juice over peppers, serve and enjoy!



**TOTAL TIME**

25 minutes

**PREP TIME**

10 minutes

**COOK TIME**

15 minutes

**SERVES**

6

**COOKING LEVEL**

Easy