

RECIPE | PEPPERS

ROASTED ORGANIC AURORA BITES & CARROTS



Follow us



pure-flavor.com



ROASTED ORGANIC AURORA BITES & CARROTS

INGREDIENTS

- 8 Organic Pure Flavor® Aurora Bites Mini Sweet peppers, halved and seeded
- 8 Organic Baby Carrots, trimmed, scrubbed, and halved, leaving 1/2 of stem attached or larger carrots cut into quarters and 4" lengths
- 2 tablespoons Organic Olive Oil, plus more for drizzling
- Coarse salt and freshly ground black pepper
- 1-2 Organic Navel Oranges, or 3-4 organic tangerines, peel and pith removed, sliced into 1/4" rounds and halved
- 1/4 cup fresh Goat cheese
- 2- 3 ounces Pistachios, chopped
- 1 tablespoon Sherry Vinegar

DIRECTIONS

1. Preheat oven to 425°. On a baking sheet, drizzle peppers and carrots with olive oil and season with salt and pepper.
2. Roast, flipping once, until golden brown and tender, about 15 -20 minutes.
3. Arrange roasted carrots and peppers with the citrus on a serving dish. Top with crumbled goat cheese and pistachios.
4. Whisk vinegar and remaining 2 tablespoons of oil, season with salt and pepper. Drizzle over ingredients.



TOTAL TIME

25 minutes

PREP TIME

5 minutes

COOK TIME

20 minutes

SERVES

4

COOKING LEVEL

Easy