

RECIPE | PEPPERS



SAVORY CAJUN CHEESECAKE

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Recipe created by *Joy Monnerjahn*



INGREDIENTS

For the filling:

- 1 lb** Pure Flavor® Aurora Bites Mini Sweet Peppers, diced
- 2 8 oz** blocks of cream cheese, softened
- 2 cups** boiled shrimp, cut into bite sizes
- 1 cup** jumbo lump crab meat
- 1 cup** green onion, diced
- ½ cup** artichoke hearts
- ½ cup** heavy cream
- ¼ cup** onion, diced
- ¼ cup** parmesan cheese
- 1 tbsp** butter
- 2 tsp** Cajun seasoning
- 1 tbsp** lemon juice

For the crust:

- ½ cup** cracker crumbs
- ¼ cup** breadcrumbs
- 3 tbsp** butter, melted

DIRECTIONS

- 1** In a skillet on medium-high heat, add butter, onions and 2/3 of the peppers. Sauté until softened. Add the shrimp, crab, Cajun seasoning and lemon juice. Remove from heat.
- 2** In a large bowl, combine cream cheese, pepper mixture, cream, artichokes, and parmesan cheese and mix well.
- 3** Preheat oven to 350° F. In a medium bowl, mix the breadcrumbs, cracker crumbs and melted butter. Spray a 12-inch pie pan with cooking spray and press the mixture down to form a crust. Bake for 10 to 15 minutes until golden brown.
- 4** Pour cream cheese mixture into the pie pan over the crust. Top with remaining diced peppers.



40 min

25 min | **15 min**
PREP. | COOKING



8



easy