



RECIPE | PEPPERS

SAVORY CAJUN CHEESECAKE



25 min
PREP.



8



easy

40 min

15 min
COOKING

INGREDIENTS

Recipe created by *Joy Monnerjahn*

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
- ⅓ 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.

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