



Are you ready to grill something FRESH?

These greenhouse grown Aurora Sweet Long Peppers bring maximum sweetness to every backyard barbecue! With vibrant colors and Thrill Seeking Flavor™, they're the ultimate companion to smoky, savory meats like chicken wings, burgers and ribs. Try them in quick & simple apps, side dishes, or on skewers with your favorite fresh ingredients.

COOKING TIPS

- Coat with olive oil or non-stick cooking spray and season with salt, pepper, and your favorite herbs & spices.
- Grill whole peppers at high heat, for 10 minutes until slightly charred.
- Tray can be washed and reused!

HEALTH BENEFITS

Aurora Sweet Long Peppers are a great source of Vitamin C, helping to keep your immune system healthy! They are also high in Vitamin K and Vitamin B6, which helps maintain healthy blood vessels and can reduce the risk of heart disease, heart attack, and stroke.

FOR ALL SALES INQUIRIES

Pure Hothouse Foods Inc.
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For photos, and other digital assets go to pure-flavor.com/growing-your-business

PEPPERS

SWEET GRILLING PEPPERS



GRILL & ADD YOUR FAVORITE SEASONING!



GOES WELL WITH...

Herbs, spices and flavors: Rosemary | Thyme | Oregano
Foods: Steak | Shrimp | Chicken

THRILL SEEKING FLAVOR™

SPECIFICATIONS:

	FORMAT	UPC/GTIN	TIE	TIER	AVAILABILITY
8x14 oz	Grill Ready Tray	684924040153	5	18	Year-round

