

RECIPE | PEPPERS



SPINACH ARTICHOKE STUFFED PEPPERS

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INGREDIENTS

- 1.5 lb** Pure Flavor® Craft House Collection® Seedless Mini Peppers
- 6 oz** artichoke hearts, drained & chopped
- 5 oz** baby spinach, wilted & roughly chopped
- 3 oz** cream cheese
- ½ cup** plain Greek yogurt
- ½ cup** Parmesan cheese, shredded
- 1/3 cup** panko crumbs
- 1 ½ tsp** garlic, minced

- ¼ tsp** Italian seasoning
- ¼ tsp** salt
- ¼ tsp** ground black pepper

DIRECTIONS

- 1** Slice peppers in half lengthwise and arrange sliced side up on baking sheet.
- 2** Preheat oven to 325°F.
- 3** In a bowl, mix together spinach, artichokes, yogurt, cream cheese, Parmesan, garlic, Italian seasoning, salt, and pepper.
- 4** Evenly distribute the filling into each and top with panko crumbs.
- 5** Bake for 15-20 minutes or until crumbs turn golden.
- 6** Remove from oven and serve warm.



30 min

10 min | **20 min**
PREP. | COOKING



8



easy