

RECIPE | PEPPERS

STUFFED PEPPER OMELET



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STUFFED PEPPER OMELET

Recipe created by Brandon Zuech, The Grove

INGREDIENTS

2 Pure Flavor® Aurora Sweets Long Sweet Peppers

1 cup mushrooms, sliced and sauteed

1 cup of onions, diced and sauteed

6 eggs, lightly beaten

4 slices of bacon, cooked and crumbled

1 cup shredded cheddar

1 tsp salt

¼ tsp of pepper

Sunflower sprouts for garnish

DIRECTIONS

1. Preheat oven to 400°F.
2. Slice the peppers lengthwise and evenly split sauteed mushrooms, onions and bacon into the peppers.
3. In a bowl combine eggs, cheese, salt and pepper.
4. Fill the rest of the peppers with egg and cheese mixture.
5. Bake at 400°F for 25-30 minutes until eggs are set.
6. Add garnish and serve.



TOTAL TIME

55-65 minutes

PREP TIME

10 minutes

COOK TIME

35-45 minutes

SERVES

4

COOKING LEVEL

Easy