

RECIPE | PEPPERS

SURF & TURF FOIL PACKS



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SURF & TURF FOIL PACKS



20 min

5 min
PREP.

15 min
COOKING



4



easy

INGREDIENTS

- 1 lb** Pure Flavor® Aurora Bites Mini Sweet Peppers, halved
- 3** cloves garlic, minced
- 2** corn on the cob, quartered
- ½ lb** steak, cut into 1-inch pieces
- ½ lb** shrimp, cleaned & deveined
- 1 tbsp** Old Bay seasoning
- 1 tsp** dried thyme
- 1 tsp** cumin
- Parsley, finely chopped, for garnish
- 12x12** Foil sheets

DIRECTIONS

- 1** In a large bowl mix together the peppers, corn, steak, shrimp, Old Bay seasoning, dried thyme, cumin, and oil.
- 2** Divide the prepared mixture between each foil sheet. Wrap and seal foil tightly.
- 3** Place foil packs on the grill and cook for 15 minutes.
- 4** Remove from heat and carefully open up each foil packet.
- 5** Garnish with parsley and serve.

Pro Tip: This can also be created in an oven at 425°F