

RECIPE | PEPPERS



SWEET PEPPER CORNBREAD

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SWEET PEPPER CORNBREAD



60 min

20 min | **40 min**
PREP. | COOKING



6



easy

INGREDIENTS

2 Pure Flavor® Red Sweet Bell Peppers, diced
2 large eggs
1 cup Monterey Jack cheese, shredded & divided
1 cup all-purpose flour
1 cup corn
1 cup cornmeal
1 cup milk
¼ cup flaxseed, ground

1 tbsp sugar
1 tbsp olive oil
2 tsp baking powder
1 tsp salt
Cooking spray

DIRECTIONS

- 1** Preheat oven to 350°F
- 2** In a large bowl, combine the flour, cornmeal, flax, sugar, baking powder and salt.
- 3** In a small bowl, whisk the eggs, milk, and oil.
- 4** Stir wet ingredients into dry ingredients just until moistened. Fold in the peppers, corn, and ¾ cup of cheese.
- 5** Transfer to an 11" x 7" baking pan coated with cooking spray and sprinkle with remaining cheese.
- 6** Bake for 40 minutes until a toothpick inserted in center comes out clean.