



RECIPE | PEPPERS

SWEET PEPPER CORNBREAD



60 min

20 min
PREP.

40 min
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.

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