

RECIPE | PEPPERS



THANKSGIVING GRAZING BOARD

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THANKSGIVING GRAZING BOARD

Recipe created by *Laura Ashley Johnson*



INGREDIENTS

- 1 lb** Pure Flavor® Aurora Bites Mini Sweet Peppers, divided
- 1** Pure Flavor® Long English Cucumber, sliced
- 8** green lettuce leaves
- 2** green onions, finely diced
- 1** pack whole wheat crackers
- 8 oz** light cream cheese
- 3 oz** cooked turkey bacon, crumbled
- 1 cup** cheddar cheese, shredded

- ¼ tsp** salt
- ¼ tsp** garlic powder
- ½ tsp** cayenne pepper
- Pretzel sticks, for garnish
- Black olives, for garnish
- Candy corn, for garnish

DIRECTIONS

- 1** Finely dice $\frac{1}{3}$ cup of peppers. Halve the remaining peppers, remove the membrane & seeds and set aside.
- 2** In a medium mixing bowl, combine diced peppers, turkey bacon, cream cheese, cheddar cheese, onion, and seasoning. Using a hand mixer, mix well until combined.
- 3** Divide the cheese mixture into two balls, one smaller than the other.
- 4** Place the large ball at the base of the board and the small ball on top.
- 5** Create the turkey body features with olives for the eyes, pretzels for the legs and a candy corn nose.
- 6** Starting at the head moving upwards create the feather with curly leaf lettuce, halved peppers, crackers, and cucumber slices.



15 min

15 min PREP. | **0 min** COOKING



10



easy