



## RECIPE | PEPPERS

# THANKSGIVING GRAZING BOARD



15 min

15 min  
PREP.



10



easy

0 min  
COOKING

## INGREDIENTS

Recipe created by *Laura Ashley Johnson*

- |   |                             |
|---|-----------------------------|
| <b>1 lb</b> Pure Flavor® Aurora Bites Mini Sweet Peppers, divided | <b>¼ tsp</b> salt           |
| <b>1</b> Pure Flavor® Long English Cucumber, sliced               | <b>¼ tsp</b> garlic powder  |
| <b>8</b> green lettuce leaves                                     | <b>½ tsp</b> cayenne pepper |
| <b>2</b> green onions, finely diced                               | Pretzel sticks, for garnish |
| <b>1 pack</b> whole wheat crackers                                | Black olives, for garnish   |
| <b>8 oz</b> light cream cheese                                    | Candy corn, for garnish     |
| <b>3 oz</b> cooked turkey bacon, crumbled                         |                             |
| <b>1 cup</b> cheddar cheese, shredded                             |                             |



## DIRECTIONS

- 1 Finely dice ½ 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.