

RECIPE | PEPPERS

TURKEY PEPPER STEW



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TURKEY PEPPER STEW



INGREDIENTS

- 1.5 lb** Pure Flavor® Craft House Collection® Seedless Mini Peppers, sliced into wide strips
- 6** garlic cloves, smashed
- 2** turkey legs
- 1** small yellow onion, chopped
- 1 cup** chicken stock
- ½ cup** Parmesan cheese, grated & divided
- ⅓ cup** dry white wine

- ¼ cup** pickled pepperoncini peppers, sliced
- 3 tsp** olive oil
- 2 tsp** tomato paste
- Salt & pepper, to taste
- Parsley, chopped, for garnish

DIRECTIONS

- Heat a large ovenproof pot over medium-high heat, add oil, turkey legs, and onion.
- Season with salt & pepper and cook until turkey is browned and onions are slightly browned, about 5 minutes. Transfer to a plate.
- Reduce the heat to medium and add the garlic and tomato paste.
- Add the pepperoncini slices and wine and bring to a boil, scraping up any browned bits with a wooden spoon.
- Add the broth and return to a simmer.
- Arrange the turkey and onion back to pot then add peppers and sprinkle with ¼ cup cheese. Simmer for 1 hour.
- Transfer to the oven and broil until the top is browned, about 5 minutes.
- Garnish as with parsley and remaining cheese as desired.



1hr 25 min

15 min PREP. | **70 min** COOKING



6



easy