



RECIPE | PEPPERS

TURKEY PEPPER STEW



15 min
PREP.



6



easy

1hr 25 min

70 min
COOKING



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

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

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