

RECIPE | PEPPERS



VEGAN HERBED TOFU STUFFED PEPPERS

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Recipe created by *Amee Vora*



30 min

15 min
PREP.

15 min
COOKING



2



easy

INGREDIENTS

- 1 lb** Pure Flavor® Aurora Bites Mini Sweet Peppers
- 8 oz** organic firm tofu
- 3 tbsp** almond flour
- 3 tbsp** sundried tomatoes
- 1.5 tbsp** nutritional yeast
- 1 tsp** salt
- 1 tsp** pepper
- 1 tsp** lime juice
- 1 tsp** lime zest

- 1 tsp** fresh basil, chopped
- 1 tsp** oregano
- 1 tsp** smoked paprika
- Splash of milk
- Hot sauce to taste

DIRECTIONS

- 1** Combine everything except the peppers and basil in a food processor or blender and blend until smooth.
- 2** Meanwhile, halve the mini peppers from the center and scoop out seeds.
- 3** Fill the peppers with the tofu mix and bake for 15 minutes until soft.
- 4** Top with fresh basil and enjoy!