



RECIPE | PEPPERS

VEGAN HERBED TOFU STUFFED PEPPERS



30 min

15 min
PREP.

15 min
COOKING



2



easy

INGREDIENTS

Recipe created by *Amea Vora*

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!

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