

JIRECTIONS

VEGAN MEATBALLS IN PEPPER SAUCE



8 oz Pure Flavor® Aurora Bites Mini Sweet Peppers

4 cloves garlic

3 cans chickpeas, drained

1 cup white rice, cooked

1 cup nutritional yeast 1tbsp xanthan gum

Sliced

3 cloves garlic

15 oz can coconut milk

2 tbsp olive oil

2 tbsp tomato paste

1tsp salt

1tsp basil

1tsp dried oregano

1/2 tsp thyme

Parsley, for garnish

For the pepper sauce:

8 oz Pure Flavor® Aurora Bites Mini Sweet Peppers,

40 min

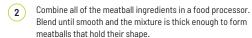
20 min

20 min



medium

Preheat the oven to 375°E.



Shape the mixture into balls using about 2 tablespoons per ball and place on a baking sheet. Bake for 20 minutes.

While the meatballs are baking, blend all the sauce ingredients together and bring to a simmer in a large skillet over medium heat 6 for 10 minutes.



Once the meatballs have finished baking, add them to the skillet of roasted pepper sauce to coat. Garnish with parsley.