

RECIPE | PEPPERS

ZESTY BEEF MINI PEPPERS



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ZESTY BEEF MINI PEPPERS

Recipe created by *Laura Ashley Johnson*



40 min

15 min
PREP.

25 min
COOKING



24



easy

INGREDIENTS

- 1 lb Pure Flavor® Aurora Bites Mini Sweet Peppers, halved & cleaned
- ½ lb ground beef
- ½ lb regular or turkey breakfast sausage
- ½ lb American cheese, cubed
- 2 slices dark rye bread
- 1 tbsp butter, melted
- ¼ tsp cayenne
- ¼ tsp oregano
- ¼ tsp garlic powder
- Garnish option: fresh parsley or cilantro, minced

DIRECTIONS

- 1 Preheat the oven to 400°F. Place the bread slices on a baking sheet and bake for 12 minutes. Remove from the oven and let cool.
- 2 In a skillet on medium-high heat, crumble and brown the beef and sausage together until no longer pink. Drain the grease if necessary and return the pan to the heat. Fold in the cheese and spices, then cook until the cheese is melted. Fill each pepper with 1 tablespoon of the meat and cheese mixture.
- 3 In a small bowl, crumble the toasted bread into breadcrumbs and toss with melted butter. Evenly distribute the crumb topping on each pepper and place the prepared peppers on a baking sheet. Bake for 15 minutes. Let peppers cool for 2 minutes before serving. Garnish with your choice of minced parsley or cilantro.