# **BELL PEPPERS**



Green bell peppers are slightly bitter.



Red, orange & yellow bell peppers are slightly sweet.

#### In Season

June - October

#### How to Select



Choose brightly colored peppers that are heavy for their size with firm, shiny & wrinkle-free skin.



Avoid peppers that are soft, pitted, or have dark spots.

## How to Store

- Refrigerate peppers in a plastic bag up to 5 days. Avoid washing until ready to eat.
- Freeze clean, chopped peppers in a freezer-safe container up to 4-6 months

#### Cooked

 Refrigerate in airtight container up to 3-5 days.



# How to Prepare

Bell peppers can be added to any recipe & prepared in many ways



Roasted • Sautéed





Slice Fresh • Grilled



Tip

Use all colors of peppers to add different flavors & colors to your dish.





## Ingredients:

- · 2 Tbsp canola oil
- 1 (12 oz) package frozen shredded hash brown potatoes
- 1 1/2 cups chunky salsa
- 2 cups shredded fiesta blend cheese
- 1 (15 oz) can black-eyed peas, drained & rinsed
- 1 large green bell pepper, diced
- 1 small red onion, diced
- 6 (6-inch) corn tortillas

# Preparation:

- 1. In a large skillet, heat oil over medium-high. Add hash brown potatoes in an even layer & cook 5-7 minutes or until golden brown. Flip over & repeat.
- Add salsa, cheese, black-eyed peas, bell pepper & onions. Mix well. Cook 3-5 minutes or until all ingredients are hot.
- Meanwhile, heat a separate skillet. Dip a tortilla in cold water & toast in skillet 1 minute per side or until slightly browned. Repeat for each tortilla.
- 4. Spread mixture evenly over tortillas & serve!

# Tip:

Make sure to drain & rinse canned products to reduce sodium content in meals.

# 30 Min | Serves 6



