

RECIPE CARD

Mini pepper and Corn with salsa bites

RECIPE NAME

5-6

YIELD

10 mins

PREP TIME

5 mins

TIME TO COOK

- ~ Mini assorted peppers
- ~ Corn (about a half cup)
- ~ Any type of salsa
- ~ Mango or Pineapple pieces for a tropical flavor burst (optional)
- ~ Salt/Lime to taste

INGREDIENTS

METHOD

1. Start with your peppers and remove the insides.
2. Peel the corn husks off. Hold the corn by the stalk upside down on your cutting board. With a sharp knife, slice the corn off in a downward motion.
3. Next, heat up a pan with a little oil to grill the corn. Add a some salt and lime for flavor. Do the same with the peppers until they have some grill marks.
4. Now it's time to fill the pepper bites! Take one pepper and add a layer of corn- just a few. Then add a little bit of salsa and keep going until you fill it completely.