

Grilled Mini Peppers

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Yield: 4 servings

Prep Time: 15 minutes

Total Time: 15 minutes

Roasting mini sweets brings out the sweet flavour. Adding your preferred seasoning and oils makes this quick crowd pleaser appetizer a favourite.

Ingredients:

- 1 lb bag Sweetreats Mini Peppers
- 1 tablespoon olive oil
- 1/2 teaspoon tajin seasoning
- 1 lime, freshly squeezed lime
- Coarse Sea Salt to taste

Directions:

1. Place mini peppers on a skewer. Brush both sides of the skewered peppers with oil and season both sides with desired seasoning.
2. Put the mini pepper skewers on the grill over direct medium heat. Grill each side for 4 minutes or until slightly blistered.
3. Place skewered on a serving platter then squeeze lime over roasted mini pepper and sprinkle with coarse sea salt.
4. Serve immediately.

Cooking Tips:

Use your imagination and season the mini peppers to your preference. The mini peppers are very versatile. serve with flavoured aioli.



Nutrition Facts:

Serving Size: 4, Calories 80, Total Fat 3.9g (5% Daily Value), Saturated Fat 0.5g (5% Daily Value) Cholesterol 0mg (0% Daily Value), Sodium 198mg (9% Daily Value), Total Carbohydrates 12.3g (4% Daily Value), Dietary Fibre 2.4g (9% Daily Value), Sugar 7g, Protein 1.5g, Calcium 17mg (1% Daily Value), Iron 1mg (4% Daily Value), Potassium 269mg (6% Daily Value)

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