

HOW TO USE PEPPERS

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STUFF

Hollow them out and fill with your choice of meat, vegetables, cheese, rice, sauce, and/or more!

ROAST

They keep for several weeks in the fridge, so make a big batch and enjoy on salads, in sauces, you name it!

DIP

Slice the peppers into 1/2 inch strips and use them to scoop up your favorite sauce or dip, like hummus!

JUICE

Sweet peppers, like the common bell, are deliciously fragrant and nutritious when juiced.

FREEZE FOR LATER

Perfect for punching up the flavor in your cold weather dishes, like chili, soup, and pasta.

SHARE SOME

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