Peppers







Cook with Color





How do you select and store peppers?

- Bell peppers come in green, red, yellow, orange, and purple, making it easy to add color to your plate!
- Choose peppers with firm skin and avoid peppers with sunken areas, slashes, or black spots.
- Store unwashed peppers in a plastic bag in the refrigerator. They will stay fresh for about a week.
- Slice, dice or core peppers with a sharp knife when you are ready to cook. Try different cuts for different dishes.

Ways to enjoy bell peppers!

- Peppers can be grilled, lightly steamed, microwaved, baked, stir fried or eaten raw!
- Bake any size peppers stuffed with cooked rice, beans, vegetables, and cheese.
- Stir fry peppers with other vegetables, seasonings, and thin slices of your favorite meats. Serve over rice, pasta, or couscous!
- Chop raw peppers into tuna salad, or any salad!
 Add thins slices to sandwiches or veggie platters.
- Top store bought or homemade pizza with thin pepper slices and bake!



Bell Pepper Salad

Wash bell peppers! Remove tops and seeds. Cut into ¼ inch strips. Peel onion and slice into thin strips.

<u>Stir together</u> vinegar, oil, salt, and pepper in a large mixing bowl. Add bell pepper and onion and gently stir to coat.

Cover and refrigerate for 30 minutes before serving with any meal.

Vegetables

4 bell peppers, chopped ½ medium onion,

chopped

Flavorings

2 1/2 tablespoons vinegar

1 tablespoon olive oil

1/8 teaspoon salt

1/8 teaspoon pepper

Add any type of vegetables —just cut thin!

Health Benefits of Peppers!

- Sweet peppers are a very good source of vitamin C, beta carotene, folic acid, potassium and dietary fiber.
- Bell peppers are rich in antioxidants and protect against heart disease and cancer!





Check out our Farmers' Market Nutrition Program website for recipes and resources. Scan this QR code with your smartphone or visit this address: https://nyc.cce.cornell.edu/farmers-market-nutrition-education-program-fmnp/

