

*Fresh Vegetable*

## MILD RED PEPPERS



Ref: PEP-05

Italian name: Peperone cornetto rosso

Weight order: 3-4 kg

Description: Look like elongated bell peppers; they are thin-walled and tapered at the end. They taste somewhat similar to a bell pepper as well. They are sweet and mild.

Season: Summer

Serving suggestion: Peppers are most often eaten sautéed or fried in oil. When cooked, the heat is no entirely noticeable. In Italy, they are added to casseroles and pizzas. Roast the Italian red peppers whole, without seeding or coring. After lightly roasting, they can be added to sandwiches or salads. Stuff roasted peppers with meats and cheeses for a main dish.