BELL PEPPERS



HOW TO USE

Chop it and add it to pasta sauce, salad, or quesadilla; cut it into small pieces as a healthy snack.

COLORS

Green, red, yellow, orange.

STORAGE

Keep it in the refrigerator for up to 5 days.

HELPS SUPPORT

Immune system, digestion, and vision.

ROASTED BELL PEPPERS & BEANS

Serves: 2

Preparation Time: 30 minutes

INGREDIENTS

- 1 medium bell pepper
- 2 cups cooked or canned beans, drained and rinsed
- 1 teaspoon red chili peppers, crushed
- 1 teaspoon oil

INSTRUCTIONS

- 1. Preheat oven to 350°F.
- Cut bell peppers into bite sized pieces, and take out the seeds. Put on baking sheet, and lightly coat with oil. Roast in oven for 15 minutes, then let cool.
- In a medium saucepan, mix all ingredients. Cook over medium heat for 10 minutes.

Adapted from the Champions for Change Program



Photo: Champions for Change Program



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