



Shishito Peppers in a FoodSaver®

Makes 16 servings

Ingredients:

1/3 cup feta, crumbled
1/3 cup provolone, grated
1/2 tsp sweet paprika
1/2 tsp garlic powder
1 pinch cayenne pepper
2 Tbsp mayonnaise
Freshly ground black pepper to taste
16 shishito peppers
1 Tbsp olive oil
1/4 tsp kosher salt

Tools:

FoodSaver® FM3941 Vacuum Sealing System
FoodSaver® Rolls and Bags Combo Pack

Instructions:

In a small bowl, combine feta, provolone, paprika, garlic powder, cayenne, mayonnaise and black pepper.

With a paring knife, carefully slice the length of each shishito pepper, without cutting all the way through. Remove seeds. Pipe or spoon the cheese filling into each pepper. Place prepared peppers in the FoodSaver® pre-cut heat-seal bag. Store in the refrigerator or freeze to keep food fresh longer.

When ready to use, remove from the FoodSaver® bag. Preheat oven to 450 F. Line a baking tray with parchment paper. Arrange stuffed peppers onto prepared tray. Drizzle with olive oil. Sprinkle with salt. Bake until cheese filling has melted and become golden brown, and peppers have softened slightly, about 13 to 15 minutes.

Note: Roughly one in 10 shishito peppers pack a burst of heat.

For more recipe ideas, go to Costco.com and search: **Quick & Easy**

