



## Recipes

MISSIONFOODSERVICE.COM

### Spicy Pickled Peppers

Serves 1

#### Ingredients:

- 12 oz. Red Bell Peppers , thinly sliced
- 12 oz. Green Bell Peppers , thinly sliced
- 6 oz. Yellow Onions , julienne cut
- 1 oz. Naturally Fresh® Buffalo Wing Sauce
- 2.5 oz. Apple Cider Vinegar
- 3 oz. Granulated Sugar
- 1/2 tsp. Kosher Salt

#### Directions:

1. Place buffalo wing sauce, apple cider vinegar, sugar and salt together in mixing bowl.
2. Whisk until sugar is dissolved.
3. Fold in peppers and onions.
4. Marinate at least 2-4 hours before service to allow flavors to develop.
5. Place in storage container.
6. Label, date and refrigerate.