



## Recipes

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### Pickled Sweet Peppers and Fennel

Prep Time: 5 Minutes

Cooking Time: 10 Minutes

Serves 12

#### Ingredients:

- 6 oz. Multi-Colored Sweet Jalapeño , sliced
- 3 1/2 oz. Fresh Fennel , thinly sliced
- 1/2 oz. Fresh Garlic Cloves , sliced
- 8 fl. oz. White Balsamic Vinegar
- 12 fl. oz. Water
- 8 oz. Sugar
- 1/8 tsp. Crushed Red Chile Flakes
- 1/2 tsp. Fennel Seeds
- 1 tsp. Salt
- 1/2 tsp. Peppercorns

#### Directions:

1. Combine vinegar, water, sugar chili flakes, fennel seeds, salt and peppercorns in saucepan and bring to a boil.
2. Add sliced peppers and fennel to a non-reactive storage container. Once at a boil remove and pour over vegetables and cover. Place in fridge and allow to pickle overnight.