



## Recipes

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### Red Pepper Cream

Serves 1

#### Ingredients:

1 medium Red Bell Pepper , seeded, quartered and deveined

1/2 cup Mexican Créma or Crème Fraîche

dash of Hot Sauce (such as Cholula®)

Salt

Water

#### Directions:

1. Place bell pepper in a small sauce pan. Cover with water and bring to a boil, reduce heat and simmer until soft, approximately 5 minutes. Transfer to blender with 1 Tbs. of the cooking liquid. Puree.

2. Return purée to saucepan. Add Mexican Crema or Crème Fraîche, hot sauce, and salt to taste.