



Green Bell Pepper

Dehydrated, Diced



682095 3/30 oz.

Green bell peppers are a great addition to stuffing, meat loaf, salads, omelets, pasta salads, dips, soups, sauces and many other dishes. Dried bell peppers can be used as a substitute in any recipe that calls for fresh bell peppers.

1 T. dried green bell pepper = 3 T. fresh green pepper, chopped

To rehydrate dried bell peppers, mix 3 parts water and one part peppers. Let stand until soft, about 20 minutes. You can add them to dishes with a lot of liquid and a cooking time of at least 20 minutes without rehydrating them first.