



Peppers & Onion Garnish

Ingredients:

- 1 ½ - 2 cups assorted Bell Peppers (about 3 Bell Peppers)
- 1 Onion
- 1 tbsp. fresh squeezed Lime Juice
- ½ tsp. Goya Adobo or to taste
- 1 – 2 tbsps. Extra Virgin Olive Oil
- 1 – 2 tbsps. Piman Bouk

Directions:

1. You have the option of using any color bell peppers. Rinse the bell peppers and cut them into strips or rings. Don't cut them too thinly.
2. Peel and rinse an onion. These can be cut into slices or rings.

OPTION 1

3. For the unheated, raw version, it is now simply a matter of combining all the remaining ingredients together, mixing well, and letting it marinate in the fridge for at least 30 minutes for the vegetables to absorb all the flavor. In a large bowl, combine the peppers, onions, 1 tbsp. fresh squeezed lime juice, ½ tsp. Adobo or more to taste, and 1 tbsp. olive oil. Add 1 – 2 tbsps. of the piman bouk liquid (more if you desire it to be more spicy). Then, skip to step 6.

OPTION 2

3. For the sautéed version, place 1 – 2 tbsps. of olive oil in a pan on high heat. Once it reaches temperature, add in the bell peppers and onions. Mix contents for a few seconds to sauté the vegetables.

4. Add in the remaining ingredients: 1 tbsp. fresh squeezed lime juice, 1 – 2 tbsps. piman bouk liquid (or more if desired), and ½ tsp. Adobo or to taste. Mix contents thoroughly.

5. Sauté the vegetables for no more than 2 minutes on high heat. If you prefer them to be tender, you can sauté longer.

6. Serve as a garnishment or topping on anything of your choosing.