

Frozen Bell Peppers

Specifications:

Price	Contact us
Place of Origin	China
Min.Order Quantity	100
Payment Terms	T/T,L/C,D/P
Supply Ability	10000
Delivery Detail	3days-7days

Detail Introduction:

Calories	20
	% Daily Value*
Total Fat Og	0%
Saturated Fat Og	
Trans Fat Og	
Cholesterol 0.0mg	
Sodium 5mg	
Total Carbohydrate 4g	1%
Dietary Fiber 1g	
Sugars 1g	
Protein 1g	

How to Freeze Bell Peppers?

Bell peppers can be frozen in three easy steps: First, wash and slice the peppers in the desired way, either in long strips or diced. Next, par freeze the bell peppers for an hour, spread on a parchment lined baking sheet. Last, transfer to a freezer bag and store until you're ready to use.

Can I use frozen bell peppers?

While frozen peppers, don't retain their same characteristic crunch of a fresh pepper, they are awesome in cooked recipes! Throw into cooked dishes: They don't need long to cook, so put them in at the end of a stir-fry for example. Frozen peppers will work in just about any cooked application you'd use a fresh pepper!