



Frozen Green 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	25
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0.0mg	0%
Sodium 5.0mg	0%
Total Carbohydrate 4g	1%
Dietary Fiber 1g	4%
Sugars 3g	
Includes Added Sugars 0g	
Protein 1g	
Calcium 0.0mg	0%
Potassium 100mg	2%
Iron 0.3mg	2%
Vitamin D 0.0mcg	0%

Can you buy frozen green peppers?

Green peppers can be frozen straight from the raw state, but if you plan on cooking them after they've thawed, you should consider blanching them in boiling water before freezing them.

How long will they last?

The colder the better, so at 0 degrees they should last 6-8 months. That's a pretty good long time!

What kinds of peppers can I freeze?

You can freeze any kinds of peppers this way: green, yellow, orange, and red bell peppers, Italian frying peppers, poblano peppers, other hot peppers, etc. Any kind of pepper will work well!



How to use your frozen peppers?

1. Stir-fry: use other veggies fresh or frozen and add in peppers towards the end to warm through. I personally love to see that bright red or green color in my wintertime stir-fries!
2. Soups: Use with other veggies in a veggie-based soup. So good! Or try a red pepper pureed creamy soup! They'll warm your heart with memories of summer flavor!
3. Fajitas: Slice your onions and sauté until browning, quickly throw in frozen peppers to warm through and voila you're ready for fajitas.
4. Italian sausage sandwiches/subs: Repeat above except put on a sandwich or sub. Yum!
5. Pizza topping: Use them on a pizza! Easy and you won't regret it!
6. Chili: Throw them into a pot of chili towards the end. You'll have your summer pepper flavor in your warming winter chili! This is probably our highest use of frozen red and green peppers.
7. Egg dishes: Scrambled in with eggs in the morning or in a quiche or frittata, fresh peppers are delicious with eggs and frozen are no different!