



### WHAT ARE PEPPERS?

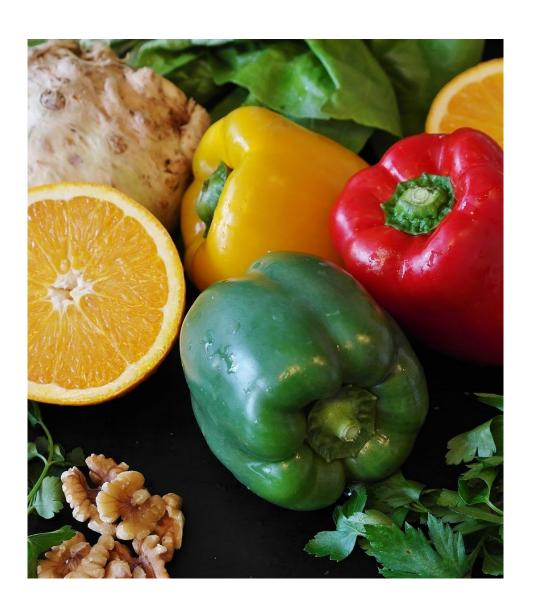
Peppers are technically fruits, although most people think of them as vegetables (it is considered a fruit because it has seeds).



Red, yellow, and orange peppers are actually just very ripe green peppers.

Red peppers are the sweetest, and green peppers are the least sweet.

Green peppers are cheaper (you can also save money by buying bags of peppers).



WHY ARE PEPPERS GOOD FOR YOU?

### Peppers contain:

- Vitamin A good for eyesight
- •Vitamin C —may lower cancer risk and protect against cataracts
- •Vitamin B6 formation of red blood cells





# HOW DO YOU CHOOSE A PEPPER IN THE STORE?

### Choose a pepper that is:

- Crisp, firm, bright, and smooth
- Shiny, wrinkle-free



**TIP**: Peppers are in season in the summer and fall.

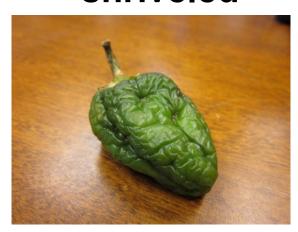


# WHAT ARE SIGNS OF AN OVERRIPE PEPPER?

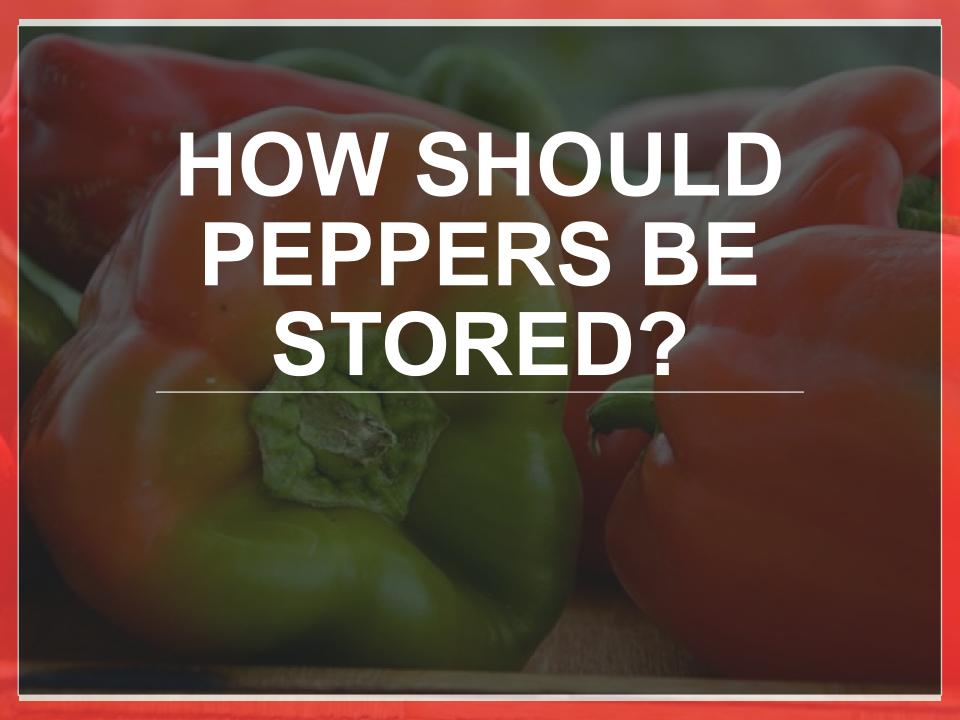
### **Brown** or **mushy** spots



### Wrinkly, limp and shriveled



**TIP:** Leave your peppers whole for as long as possible – they will stay fresher and last longer this way!



If whole, store in plastic bags or in the vegetable crisper of your fridge.

Store whole in the refrigerator for up to 1 week



If cut, store in an airtight container in the fridge





### Preparing Peppers

Rinse the pepper, chop in half and remove the stem and seeds





### Preparing Peppers

2

### **Cut peppers into:**

**Chunks** 



Rings



**Strips** 



Or leave them whole (to be stuffed)





# HOW CAN PEPPERS BE EATEN?

Enjoy peppers **raw** in **salads**, eaten **plain** or with **dip**, or add them to a **veggie platter**.













# CAN BABIES EAT PEPPERS?

### Peppers can be a great addition to your baby's diet!



After high iron foods have been introduced, include a variety of vegetables in your baby's diet, such as peppers (after 7 months)



HOW SHOULD PEPPERS BE PREPARED FOR BABIES?

- 1. Cook the pepper steam, microwave or simmer in water
- 2. Remove the skin after cooking place the pepper into a ziploc bag, then let rest 10 minutes. After this, the skin will slip right off (be sure to remove the core and seeds before feeding baby)
- 3. For younger babies, put into blender and puree (for older babies cut up and serve as finger food)







## HOW SHOULD YOU STORE LEFTOVER BABY FOOD PUREE?

Store in the fridge for 2 days.

**Or** divide leftovers into an ice cube tray, cover with plastic wrap, and **freeze** for up to **3 months** (once frozen you can transfer to freezer bags).



Grab a cube as needed from the freezer (1 cube = 1 serving)





**TIP**: instead of using ice cube trays, spoon out portions onto a baking sheet and freeze