

# Picandou® marinated with bell pepper

## Informations

People : 4



## Ingredients

- 12 Picandou® l'Original cheeses
- 1 bell pepper
- 1 large red onion
- 2 spring onions
- 1 sprig of thyme
- A pinch of paprika
- Salt
- Pepper
- Olive oil

## Preparation steps

1. Wash the bell pepper, cut it into small cubes.
2. Wash the thyme and dry it, then remove the leaves.



3. Peel the red onion and finely chop it along with the thyme.
4. Wash the spring onions and cut them into thin rounds.
5. Mix all the ingredients with olive oil and season the mixture with salt, pepper, and paprika.
6. Place the Picandou® cheeses in a dish and cover them with the marinade.
7. ?? **Let them marinate in the refrigerator for at least 2 hours.**