



# *Together Gardens*

Welcome, to the Together Gardens - a Rowan Salisbury Schools Home Gardening Course! This course is supported by Horizons Unlimited and Rowan-Salisbury Career and Technical Education. This is designed to serve as a passion project to get you OUTSIDE and GARDENING!

*Lets Grow Together!*



# Pepper

## Bell Peppers (all colors) and Jalapeno

Bell peppers require about one-two inches of water per week, but since they are extremely heat sensitive it may be necessary to water them every day through the summer when it is really hot. Bell peppers should be planted 18-24 inches apart. They require six-eight hours of sunlight per day. You should be able to harvest around 60-80 days after planting. You will know that they are ready because a ripe bell pepper grows to about three inches in diameter, four in height, and has either a round or blocky shape. Jalapeno peppers need at least two inches of water per week during dry weather. To check the soil, stick your finger in the soil. Water if soil is dry an inch beneath the surface. Jalapeno peppers also require six-eight hours of sunlight to grow to their full potential. Ripe jalapeno peppers grow to be about four-six inches long, fat, and will be bright green. You should pick them then, but you can leave them on the plant until they turn red.

### Bacon Ranch Bell Pepper Poppers:

#### Ingredients:

- 9-10 Bell peppers
- 1 (8 oz) cream cheese (room temperature)
- 5 strips of bacon (cooked and chopped)
- 1 cup shredded sharp cheddar cheese
- 1/3 cup mayonnaise
- 2 tbsp ranch seasoning mix

Directions: Slice peppers lengthwise to remove seeds and ribs. Place cream cheese, bacon, cheddar cheese, and mayonnaise in a medium/large bowl and stir to combine. Spoon or pipe mixture into the pepper halves. Place in the refrigerator to chill for at least 30 minutes. Sprinkle chopped bacon and parsley flakes on top for a little more flavor and color (optional).

### Taco Stuffed Bell Peppers:

#### Ingredients:

- 4 bell peppers (sliced lengthwise and seeds taken out)
- 1lb your choice of meat, ground
- 1 tablespoon of olive oil
- 3 tablespoons taco seasoning
- 15 oz black beans (drained and rinsed)
- 16oz salsa
- 1 cup corn whole kernels
- 2 cups shredded cheese (divided)
- 8.5 oz microwavable brown rice
- Sour cream
- Diced tomatoes

Directions: Preheat the oven to 350° F and line a baking sheet / pan with parchment paper. In a large skillet over medium heat, add one tablespoon of olive oil to the pan. Add ground meat and taco seasoning, breaking up the meat. Cook until the meat is browned and cooked through. Place the peppers on the baking sheet, and mix together taco meat, black beans, salsa, corn, cheese, and the cooked rice in a large bowl. Divide the mixture amongst the peppers. Bake for 30 minutes. Add the remainder of the cheese on top of the peppers and bake for 5 more minutes. Serve warm, and add sour cream and diced tomatoes and even some jalapenos if you'd like.

### Companion Crop:

Bell peppers do well to be planted beside lettuce, spinach, cucumbers, or carrots. Jalapeno peppers do well when planted beside carrots, asparagus, cucumbers, and other pepper plants.

