

## **PORK CARNITAS STUFFED PEPPERS**

Fresh peppers stuffed with double rub pork, corn, onion, and melted cheese

Yield: 4



## **INGREDIENTS**

| 1 lb    | HICKORY SMOKED PULLED BAR-B-Q PORK SEASONED, 2 5-LB BAGS (#09067) |
|---------|---|
| 4 Each  | Medium Red Bell Peppers   |
| .125 C  | Fresh Cilantro Leaves, chopped                                    |
| .25 C   | Green onions, sliced  |
| .5 C    | Panko Breadcrumbs   |
| .5 C    | Pepper Jack cheese  |
| 2 tbsp. | Butter  |
| .5 C    | frozen corn   |

## **DIRECTIONS**

- Slice bell peppers in half lengthwise and remove seeds.
- Mix thawed pork carnitas with corn, green onions and cilantro.
- Fill red bell peppers evenly with meat mixture.
- In a separate bowl, mix breadcrumbs, cheese and melted butter.
- Top filled bell peppers with breadcrumb mixture.

## **CHEF NOTES**

How to season Double Rub Pork 5 lbs. Rich's 09067 1/8 cup Chili Powder 1/8 cup Cumin 1 T Garlic Powder 1 T Onion Powder Salt and Cayenne Pepper to taste