




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

- 1 Slice bell peppers in half lengthwise and remove seeds.
- 2 Mix thawed pork carnitas with corn, green onions and cilantro.
- 3 Fill red bell peppers evenly with meat mixture.
- 4 In a separate bowl, mix breadcrumbs, cheese and melted butter.
- 5 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