




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