

Pit-Smoked Pork Butt Stuffed Poblano Chilis

Servings: 2

INGREDIENTS

- 2 ea fresh poblano peppers
- 6 oz Chef's Line™ pit-smoked pork butt, shredded
- ½ c Monterrey Jack and cheddar cheese, shredded
- 4 oz fresh pico de gallo (see right)
- 2 T Monarch® ancho chili seasoning
- 3 oz Chef's Line Portuguese churrasco sauce

PREPARATION

Split the peppers to remove the seed pod and allow for stuffing. Rinse in cold water and set aside. In a bowl, combine pork, cheese, pico de gallo and ancho chili seasoning. Stuff the peppers with the mixture until full, place on oiled baking pan and bake in 350° oven for approximately 20 minutes, or until peppers are tender and the filling reaches 165°.

Plate with churrasco sauce under the chilis and a side of black beans and rice and fresh pico de gallo.



Pico de Gallo

INGREDIENTS

- 1 ea medium yellow onion, diced
- 4 ea Cross Valley Farms® Roma tomatoes, diced
- ¼ c jalapenos, chopped
- ½ c cilantro, chopped
- ¼ c fresh squeezed lime juice
- tt kosher salt and black pepper

PREPARATION

Combine onions, tomatoes, jalapenos and cilantro. Add lime juice; season with salt and pepper. Keep refrigerated until needed.

