

Brazilian Pork with Black Beans and Rice

Servings: 24

INGREDIENTS

- 2 lb Chef's Line™ BBQ pork butt, shredded
- 1 box Monarch® Spanish rice, cooked
- 2 c Classic Tureen® black bean soup
- 2 c el Pasado® black beans, canned
- 1 c Chef's Line adobo and beer sauce
- 24 sl Glenview Farms® habanero Jack cheese
- 3 ea red bell peppers, minced
- 2 c Monarch avocado ranch dressing

PREPARATION

In a large bowl, mix together all ingredients except cheese, peppers and dressing. Heat to 160°.

In bottom of a deep bowl, place one cheese slice and ladle portion of rice mixture on top. Sprinkle with peppers and a dollop of dressing.

