



LATIN RICE STUFFED PEPPERS

Roasted poblano peppers are stuffed with **Latin Rice**, chorizo and chihuahua cheese and roasted, then served with cilantro lime crema.

Yield: 3 Servings



Ingredients:

3 Each	Posada Latin Rice , Prepared According to Package Directions	2 Tbsp	Cilantro, Chopped
3 Each	Poblano Peppers, Roasted	1 Tbsp	Lime Juice
9 Oz	Chorizo Sausage, Cooked	Garnish	Lime Wedges
1 Cup	Chihuahua Cheese, Shredded		
1/3 Cup	Crema		

Directions:

1. Combine **Latin Rice** with chorizo and mix until well combined.
2. Slit open one side of the poblano pepper and remove the seeds.
3. Stuff 1 ½ cup of the rice and chorizo mixture into each poblano pepper.
4. Place each pepper on a non-stick sheet pan and top each pepper with ½ cup of chihuahua cheese.
5. Broil the peppers until the cheese is bubbling and melted.
6. Combine lime juice, crema and 1 Tbsp of cilantro to make cilantro lime crema.
7. Drizzle each stuffed poblano with cilantro lime crema.
8. Garnish with lime and the remaining cilantro and serve.

