

CAJUN “DIRTY” STUFFED PEPPERS WITH SMOKY POBLANO CREAM



Savor a bold Bayou-Southwest fusion with zesty Chili Lime “Dirty” Rice stuffed into vibrant bell peppers and smothered in a rich, smoky poblano cheese sauce.

Ingredients:

- The Peppers: 3 – 4 large bell peppers (green, red, and orange – halved and seeded)
- The Filling: * 3 – 4 cups Sandridge Chili Lime Rice (pre-made), 1lb Excel Ground Beef
- The Trinity: 1/2 cup diced green peppers, 1/2 cup yellow onion, 1/2 cup celery
- 1 – 2 Tbsp. Worcestershire sauce
- The Sauce: 5 cups Brickman’s Smokey Poblano & Cheese Soup (pre-made)
- Pantry Staples: 1 Tbsp. vegetable oil, salt, and black pepper to taste

Instructions:

1. Sauté the Trinity (onions, celery, and bell peppers)
 - Heat oil in a large skillet over medium-high heat.
 - Add the yellow onion, celery, and diced green peppers.
 - Sauté for 5 – 7 minutes until the vegetables are soft and the onions begin to turn golden.
 - Stir in the Worcestershire sauce and let it sizzle for 30 seconds to infuse the vegetables with that deep, savory “dirty rice” flavor.
2. Mix the Filling
 - Combine your sautéed Trinity with the warm Chili Lime Rice & browned Excel Ground Beef.
 - Add a 1/4 cup of the Smoky Poblano Cheese Soup into the rice mixture. This acts as a binder, ensuring every bite is moist and flavorful.
3. Stuff and Bake
 - Arrange the bell pepper halves in a baking dish.
 - Spoon the rice & beef mixture generously into each pepper.
 - Cover the dish with foil and bake at 375°F for 25 – 30 minutes, or until the peppers are tender.
4. The Smoky Finish
 - Remove the foil and ladle the remaining Smoky Poblano & Cheese Soup over the top of each stuffed pepper.
 - Return to the oven for 5 more minutes (uncovered) until the cheese sauce is bubbly and slightly browned on the edges.

Product	Description	Code #	Pack Size
 Sandridge® Chili Lime Rice	No prep, all flavor! This ready-to-serve fiesta in a bowl bursts with tangy lime, smoky paprika, and a hint of chili heat.	275588	4/4 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

