

# Poblano Stuffed with Mashed Potatoes & Summer Succotash



## Menu Description:

Braised shredded pork layered within a savory casserole of rich potatoes, spicy jalapeño, shaved cabbage and crispy tortillas.

Suggested Menu Price: \$6.99  
Approx. Cost: \$1.44  
PROFIT: \$5.55

Prep Time: 30 minutes  
Cook Time: 15 minutes  
Yield: 12 servings, 8.5-oz. each

## INGREDIENTS:

### STEP 1 – POTATO MIXTURE

- 2 pouches Potato Pearls® EXCEL® Original Butter Recipe Mashed Potatoes, prepared
- 6 Tbsp Fire roasted jalapeño flavor concentrate (like Minor's®)
- 1/2 cup Cilantro, chopped

### STEP 2 – SUMMER SUCCOTASH

- 4 oz Santiago® Seasoned Vegetarian Black Beans, prepared
- 1 Tbsp Vegetable oil
- 6 oz Corn kernels, frozen
- 2 oz Red onion, diced
- 2 oz Tomatoes, seeded and diced

### STEP 3 – STUFFED CASING

- 12 each Poblano peppers, whole
- 4 oz Cotija cheese, crumbled
- 4 Tbsp Cilantro, chopped

## INSTRUCTIONS:

1. PREP FOR MIXTURE: Prepare Potato Pearls® EXCEL® Original Butter Recipe Mashed Potatoes according to package directions. Mix 3 lbs of the mashed potatoes and the remaining potato mixture ingredients together until well combined. Place in a piping bag and set aside.
2. PREP FOR SUCCOTASH: Prepare Santiago® Seasoned Vegetarian Black Beans according to package directions. Heat vegetable oil in a sauté pan. Sauté corn and onion until lightly browned on the edges. Add the tomatoes and the black beans. Heat briefly until warmed through. Season with salt and pepper. Reserve.
3. PREP FOR POBLANO: Roast poblano peppers over an open flame until blackened on all sides. Allow to cool, then rub peels off. Cut an opening down the center of each pepper and remove the seeds. Using piping bag, fill each pepper with 4 oz. of potato mixture. Add 1 Tbsp of Summer Succotash. Place peppers in a 2-inch deep, steamtable pan and warm in 325°F oven until heated through. Garnish with Cotija cheese and chopped cilantro.

## NUTRITIONAL INFORMATION PER SERVING:

Calories – 200	Protein – 6 g	SatFat – 2 g
Fat – 7 g	Carbs – 32 g	Fiber – 6 g
Iron – 2 %	Sodium – 620 mg	
Vitamin A – 2 %		