



## RECIPES

### **Grilled, Stuffed Pablanos**

4 large grilled pablano chiles  
1 pkg. orzo, cooked, and drained  
6 slices bacon, cooked and crumbled  
2 tsp. garlic, minced  
1 small red onion, finely chopped  
2 Roma tomatoes, finely chopped  
2 Tbsp. olive oil  
Coarse kosher salt to taste  
Fresh ground black pepper to taste  
2 cups extra sharp cheddar cheese, grated

Grill pablanos until slightly soft. Cut a lid out of the side to make an elongated bowl and set aside. Reserve the "chile lids." Cook bacon and crumble and set aside. Cook orzo and drain and set aside. Chop the garlic, red onion, Roma tomatoes, and "chile lids" and sauté in olive oil with coarse kosher salt and fresh ground black pepper until soft. Mix with cooked orzo and stuff pablanos. Top with cheese and broil until cheese thoroughly melts about 5 – 6 minutes. Serve immediately.