



NYBC & NAMI 2019 Veal Recipe Development Competition
 ONONDAGA COUNTY COMMUNITY COLLEGE
 WINNING RECIPE- Southwest Veal Poblano Pepper Bombs

Recipe: Southwest Veal Poblano Pepper Bombs

Yield: 4

Temp: 400* conventional oven

Portion: 1

Pan: baking dish or sheet pan

| Ingredients | Weight | Measure | Method |
|---------------------------|--------|----------|--|
| Poblano Peppers | | 4 each | <ol style="list-style-type: none"> 1. Preheat oven to 400*. Lightly oil a baking pan 2. Rinse and dry peppers cut off top and make a split lengthwise in the pepper taking care not to cut all the way through. 3. Brush outside of peppers with Chipotle tabasco sauce 4. In a large bowl combine ground veal, corn, beans, green onions, salsa, seasonings, tabasco sauce, cilantro, red pepper, garlic, egg, tortilla chips and 1 cup of the shredded cheese 5. Mix well until all ingredients are thoroughly incorporated 6. Divide filling into the four peppers 7. Cover and Bake approximately 30-45 until the peppers are soft the filling has reached 165* internal temperature 8. Remove from oven and top with remaining cup of cheese and bake 5 minutes or until the cheese has melted. |
| Oil | | 1 Tbsp. | |
| Ground Veal | 1 lb. | | |
| Frozen corn, roasted | | 3/4cup | |
| Black beans, drained | | 3/4cup | |
| Green Onions, sliced thin | | 3 each | |
| Roasted Red Peppers | | 1/2 cup | |
| Salsa Verde | 4 oz. | | |
| Cilantro, fresh, chopped | | 1/4 cup | <p>Serve with.....avocado and salsa Adjust the heat..... More or less with tobacco sauce.</p> <p>Best of all Gluten free!!!</p> |
| Garlic, minced | | 2 cloves | |
| Chili powder | | 2 tsp. | |
| Cumin | | 2 tsp. | |
| Salt | | 1/2 tsp. | |
| Bl. Pepper | | 1/2 tsp. | |
| Chipotle Tabasco sauce | | 2 Tbsp. | |
| Egg | | 1 each | |
| Tortilla chips, crushed | | 1 cup | |
| Cheddar cheese, shredded | | 2 cups | |