

Egg Stuffed Peppers



SERVES: 50 | BACON AND CHEESE EGGSTRAVAGANZA[®]

INGREDIENTS:

25 medium size bell peppers

10 lbs. cooked and cooled white rice

3 lbs. Sunny Fresh[®] Bacon and Cheese EggStravaganza[®]

24 oz. tomato salsa

PREPARATION:

Wash and cut peppers in half through the stem. Remove the seeds and place in a hotel pan. In a large bowl combine cooled rice, EggStravaganza[®] and salsa.

ASSEMBLY:

- » Place about ½ cup of egg filling into each prepared pepper.
- » Place pan in heated oven and bake at 400°F for 45-55 min. until peppers are tender. Hold warm for service.