

Egg Stuffed Peppers



SERVES: 50 | BACON & CHEESE EGGSTRAVAGANZA®

Ingredients:

- 25 Medium size bell peppers
- 10 lbs. Cooked and cooled white rice
- **3 lbs. Sunny Fresh® Bacon & 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:

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



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