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## Southwestern Grilled Peppers

*Flavors of the Southwest and the South combine in this hearty main dish with the touch of MyThreeSons Gourmet Pimento Cheese. Add chips and salsa, and dinner is served.*

**Prep time: 20 minutes**

**Cook time: 10-15 minutes**

Makes 12 peppers

12 Anaheim, California Chili, Magdalena or New Mexico peppers  
2 tablespoons olive oil  
1/2 cup chopped Vidalia onion  
1/3 cup chopped cilantro  
1 tablespoon chili powder  
1 teaspoon oregano  
1 teaspoon cumin  
1 pound lean ground beef  
1 (10-ounce) container MyThreeSons Gourmet Pimento Cheese Spicy White Cheddar  
Salt and pepper to taste  
Sour cream for garnish  
Tortilla chips and salsa

Cut the peppers lengthwise from stem to tip and remove an elongated triangular strip to allow removal of the seeds and create access for the stuffing. Set the peppers aside.

In a large frying pan, heat the oil over medium heat. Add the onion and cook until soft, about 5 minutes. Add the cilantro, chili powder, oregano and cumin. Cook, stirring, until fragrant, about 1 minute. Add the beef and cook, stirring often, until browned.

Add salt and pepper to taste. Stir in MyThreeSons Spicy White Cheddar and mix well. Taste the mixture, then add more seasoning as desired.

Stuff peppers with the beef mixture. Prepare a grill for medium-high heat. Place the stuffed peppers on the grill, seam-side up, and cook for 10-15 minutes. Peppers will be black on the bottom and soft on the sides.

Garnish with sour cream, and serve with chips and salsa.