CUBAN SANDWICH STUFFED POBLANO PEPPER

BY DESIRAE GAVIDA



Cuban Stuffed Poblano Pepper

- **3 small** poblanos, halved, seeded
- **1 cup** mojo pulled pork
- **¼ cup** sweet ham, diced
- **¼ cup** dill pickles, diced
- **¾ cup** Swiss cheese, shredded

Method

1. Roast poblano halves at 400°F for 10 min. Let cool. Combine pulled pork, ham, pickles, and half cheese. Fill poblanos with mix. Top generously with remaining Swiss cheese.
2. Bake at 375°F for 12 to 15 minutes until heated through and cheese is melted and lightly golden. Reserve warm for plating.

Mojo Lechón Asado

1 lb	pork shoulder
4 clove	garlic, minced
¼ cup	fresh orange juice
2 Tbsp	fresh lime juice
1 Tbsp	olive oil
1 tsp	dried oregano
½ tsp	ground cumin
1 tsp	kosher salt
½ tsp	black pepper

Method

1. Combine all ingredients except pork to create mojo marinade. Rub into pork shoulder thoroughly. Marinate at least 4 hours or overnight. Roast covered at 300°F for 3 hrs, or until fork tender. While warm, shred pork. Reserve.

Coconut Lime Rice

½ cup	jasmine rice
½ cup	coconut milk
½ cup	water
Zest	of 1 lime
1 Tbsp	fresh lime juice
½ tsp	salt
1 Tbsp	coconut flakes, toasted

Method

1. Combine rice, coconut milk, water, and salt in a saucepan. Bring to a boil. Reduce heat to low and cover; simmer 15 min. Remove from heat and allow to rest, covered, 10 min. Fluff with lime zest and lime juice. Fold in toasted coconut flakes.

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Mustard Citrus Sauce

¼ cup	sour cream
2 Tbsp	mayonnaise
1 Tbsp	yellow mustard
1 tsp	Dijon mustard
1 Tbsp	fresh orange juice
1 tsp	fresh lime juice
1 Tbsp	water
	Salt, black pepper to taste

Method

1. Whisk all ingredients together until smooth. Add water as needed to create a pourable consistency. Season with salt and pepper. Reserve for plating.

Heirloom Tomato & Avocado Salad

1 cup	cherry tomatoes, halved
½ ea	avocado, diced
2 Tbsp	pickled red onion, thin sliced*
1 Tbsp	cilantro, chopped
1 tsp	olive oil
1 tsp	lime juice
	Salt and pepper to taste

Method

1. Gently combine tomatoes, avocado, onions, and cilantro. Toss lightly with olive oil and lime juice. Season with salt and pepper. Reserve chilled.

Crispy Fried Pickle Chips

½ cup	dill pickle chips
½ cup	all-purpose flour
½ tsp	garlic powder
½ tsp	paprika
Pinch	black pepper
	Vegetable oil for frying

Method

1. Pat pickle chips dry with paper towels. Combine flour, garlic powder, paprika, and black pepper. Dredge pickle chips lightly in seasoned flour. Fry at 350°F until golden and crisp. Drain on paper towels. Season lightly with salt.