



Simple | Healthy | Delicious

Sweet Corn Sorghum Stuffed Peppers



INGREDIENTS

2 poblano peppers
1 tablespoon olive oil
¼ cup diced red onion
1 cup sweet corn kernels
½ cup cooked Nature's Earthly Choice Sorghum
½ teaspoon smoked paprika
Salt + pepper
2 tablespoons fresh cilantro
1 ounce goat cheese

DIRECTIONS:

1. Prepare poblanos by slicing in half and removing seeds if desired. If need be, slice a small piece off the bottom to allow peppers to sit flat. Heat a skillet over medium heat. Add olive oil and cook until translucent, 5 to 6 minutes. Stir in sweet corn and continue to cook for another 4 to 5 minutes, until sweet corn is soft. Add in Sorghum, smoked paprika, salt, and pepper. Taste mixture and adjust seasonings as desired. Remove from heat and stir in goat cheese. Divide mixture among the peppers and when ready, light grill to medium heat. Grill peppers over direct heat until the pepper begins to blister. Transfer to indirect heat and continue to cook until mixture is hot and cheese has melted slightly. Serve with a sprinkle of extra cilantro and goat cheese.