

## Pick a Pepper

### Ingredients:

2 (16 oz) pkg. mini Sweet Peppers  
1 tbsp Canola oil  
 $\frac{3}{4}$  tsp Kosher Salt, divided  
8 oz Pepper Jack cheese, shredded (about 2 cups)  
 $\frac{1}{2}$  cup Evaporated Milk  
2 oz Cream Cheese, softened  
 $\frac{1}{4}$  cup chopped pickled Jalapeños  
2 tbsp unsalted Butter  
 $\frac{1}{2}$  cup Panko  
 $\frac{1}{4}$  tsp black Pepper  
2 tbsp finely chopped fresh Cilantro

### Directions:

Preheat broiler on HIGH with oven rack 5 in from heat.  
Toss peppers with oil and  $\frac{1}{2}$  tsp of the salt.  
Arrange in a single layer on aluminum foil lined rimmed baking sheet.  
Broil until tops are lightly charred, 3 to 5 minutes.  
Let cool to room temperature, 30 minutes.  
Reduce oven temp to 425.  
Flip over peppers so the charred sides on the bottom; cut and remove the top  $\frac{1}{3}$  of each pepper, (from stem end to tip). Scoop out membranes and seeds and discard.  
Whisk together Jack Cheese and milk in the top of a double boiler over simmering water over medium.  
Whisk until smooth, about 5 minutes.  
Remove from heat: stir in cream cheese, jalapeños, and remaining salt.  
Spoon a heaping tsp of cheese mixture into each pepper.  
Place on a baking sheet and bake until tops are golden, 5 minutes.  
Meanwhile, melt butter in skillet over medium heat.  
Add Panko and pepper; cook stirring until golden brown, 3 more minutes.  
Sprinkle with Panko mixture and cilantro.