



potatoes | avocados | fruits | vegetables | grains

fall harvest

Loaded Ghost Pepper Cheese & Pork Belly Sidewinders



ON-TREND: SHARABLE, CLASSICS WITH A TWIST

INGREDIENTS (10 12-OZ. SERVINGS)

2-1/2 cups	Heavy Cream
3 cups	Ghost Pepper Cheese, shredded
To Taste	Salt and pepper to taste
3 cups	Pork Belly, smoked, large diced
1 bag	Conquest® SIDEWINDERS™
2-1/3 cups	(10071179032168)
	Simplot Harvest Fresh™ Avocado, diced,
	thawed (10071179029410)

PREPARATION

1. Heat cream in a 2-quart saucepan until simmering. Combine cream and cheese in blender. Blend on low until smooth. Season with salt and pepper. Reserve warm. For each serving; saute 3 oz. of pork belly in a small skillet until hot and lightly browned. Drain any excess fat. For each serving, prepare 6-1/2 oz. of **SIDEWINDERS™** according to the package directions, drain and transfer to a warm serving dish. Top with 3-1/2 fl. oz. of cheese sauce, pork belly and 1-1/2 oz of avocado.

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