

by
The Seasoning Company



FIRESIDE FUSION

A SIZZLING COLLECTION OF
INNOVATIVE RECIPES WITH FIERY
SEASONINGS

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INTRODUCTION

Get ready to ignite your taste buds with a culinary journey that dances on the edge of fiery and flavorful. "Fireside Fusion" invites you to explore the smoky depths of BBQ, the bold and vibrant notes of Afrikan Piri Piri, and the spicy allure of Mexican seasonings. From the grill to the stovetop, let's transform your kitchen into a culinary inferno of delicious innovation.



*thank
you!*

Afrikan Piri Piri Seasoning by The Seasoning Company:

Embark on a flavor adventure with our Afrikan Piri Piri Seasoning, a culinary marvel designed by The Seasoning Company to bring the heat and vibrancy of African cuisine to your kitchen. This exquisite blend of spices captures the essence of Piri Piri, delivering a symphony of bold flavors and fiery warmth to elevate your dishes. Ignite your culinary creativity and let the spirit of Afrikan Piri Piri infuse every bite with its exotic allure.

Our Afrikan Piri Piri Seasoning is a celebration of spice, combining the heat of chili peppers with a medley of aromatic herbs and spices. Experience a burst of flavors that dance on your palate.

From grilling to roasting, from soups to marinades, the versatility of Afrikan Piri Piri knows no bounds. It's your passport to exploring a myriad of dishes with a touch of African flair.

Suggested Uses:

Grilled Meats: Perfect for seasoning chicken or lamb destined for the grill.

Vegetarian Delights: Add a pinch to roasted vegetables or grilled tofu for a spicy veggie adventure.

Sauces and Marinades: Elevate your sauces and marinades with the bold kick of Afrikan Piri Piri.

How to Enjoy:

Sprinkle liberally or use as a marinade base—let the intensity of Afrikan Piri Piri take center stage. A little goes a long way, so adjust according to your desired heat level.

AFRIKAN PIRI PIRI EXTRAVAGANZA



PIRI PIRI VEGETARIAN SKEWERS

Indulge in a vegetarian feast that bursts with vibrant colors and the bold flavors of Afrikan Piri Piri. These Piri Piri Vegetarian Skewers are a celebration of fresh, wholesome ingredients, perfectly seasoned and charred to perfection. Whether you're firing up the barbecue or using a grill pan, get ready for a culinary journey that marries the goodness of veggies with the fiery essence of Piri Piri seasoning.

SPICY PIRI PIRI TACOS

Embark on a taste adventure that transcends borders with our Spicy Piri Piri Tacos—a tantalizing fusion of bold Afrikan spice and the lively vibrancy of Mexican flavors. These tacos are a celebration of contrasts, where the heat of Piri Piri-seasoned shredded chicken meets the cool freshness of crisp veggies, creating a culinary masterpiece that's as exciting as it is delicious.



PIRI PIRI CHICKEN FLATBREAD

Elevate your dining experience with our Piri Piri Chicken Flatbread—a tantalizing creation that brings together the boldness of Afrikan Piri Piri and the simplicity of grilled flatbread. This dish is a celebration of flavors, where succulent Piri Piri-infused shredded chicken meets the cool embrace of yogurt sauce, creating a culinary symphony that's both elegant and utterly satisfying.

PIRI PIRI VEGETARIAN SKEWERS

Ingredients:

Assorted colorful bell peppers, cherry tomatoes, red onion wedges, zucchini rounds, and button mushrooms.
Piri Piri seasoning for that unmistakable kick.
Olive oil for a luscious coat.

Instructions:

Prepare the Vegetables:

Chop the bell peppers into enticing chunks, halve the cherry tomatoes, cut the red onion into wedges, slice the zucchini into rounds, and gather button mushrooms.

Marinate with Piri Piri Magic:

In a bowl, toss the rainbow of vegetables with a generous sprinkle of Piri Piri seasoning.
Drizzle olive oil over the veggies and toss until each piece is coated, allowing the Piri Piri magic to infuse every nook and cranny.

Thread and Skewer:

Soak wooden skewers in water to prevent them from burning during grilling.

Thread the marinated vegetables onto the skewers, alternating colors for a visually stunning presentation.

Grill to Perfection:

Preheat your barbecue or grill pan to medium-high heat.
Place the skewers on the grill, allowing the vegetables to char and soften. Turn them occasionally to ensure even cooking.

Serve with Flair:

Once the veggies are kissed by the flames and tender to perfection, remove the skewers from the grill.
Optionally, serve the Piri Piri Vegetarian Skewers with a side of cool yogurt dipping sauce to balance the heat.

Savor the Moment:

These Piri Piri Vegetarian Skewers are more than just a dish; they're a celebration of colors, flavors, and the joy of wholesome eating. Each bite brings together the crunch of perfectly grilled vegetables with the fiery notes of Afrikan Piri Piri, creating a symphony for your taste buds. Whether enjoyed as a delightful appetizer or a show-stopping side dish, these skewers are an invitation to revel in the beauty of fresh, seasonal produce and the magic of Piri Piri spice.



SPICY PIRI PIRI TACOS

Ingredients:

Piri Piri-seasoned shredded chicken (cooked or leftover), Taco shells for the perfect vessel, Shredded lettuce for crunch, Diced tomatoes for juicy sweetness, Grated cheese for a creamy touch, Fresh salsa with tomatoes, onions, cilantro, and lime juice for an explosion of freshness, Sour cream for a cooling element, Avocado slices for creaminess, Lime wedges for a burst of citrusy zing

Instructions:

Prepare the Piri Piri Chicken:

Ensure your chicken is cooked and shredded. Season generously with Piri Piri seasoning for that unmistakable heat.

Warm the Taco Shells:

Heat the taco shells according to the package instructions until they are warm and slightly crispy

Assemble the Tacos:

Fill each taco shell with a generous portion of Piri Piri-seasoned shredded chicken.

Top with Freshness:

Layer on shredded lettuce, diced tomatoes, and grated cheese for a textural and flavorful balance.

Salsa Sensation:

Spoon a generous amount of fresh salsa over the top, featuring the vibrant combination of tomatoes, onions, cilantro, and a splash of lime juice.

Cooling Touch:

Drizzle with sour cream to add a cool and creamy element.

Creamy Avocado Finale:

Crown your taco creation with slices of ripe avocado for a buttery and satisfying finish.

Citrusy Zest:

Serve lime wedges on the side, allowing each taco enthusiast to squeeze a burst of citrusy zest over their creation.

Indulge in the Fusion:

These Spicy Piri Piri Tacos are not just a meal; they're a journey of flavors that dance on your palate. The heat of Afrikan Piri Piri perfectly complements the freshness of Mexican ingredients, creating a harmony that's as bold as it is delightful. Whether you're hosting a fiesta or seeking to elevate your Taco Tuesday, these tacos are an invitation to savor the fusion of two culinary worlds in every spicy, zesty bite.



PIRI PIRI CHICKEN FLATBREAD

Ingredients:

Flatbreads or naan for the perfect base, Piri Piri-infused shredded chicken (grilled or cooked), Greek yogurt or tzatziki sauce for a luscious touch, Fresh cucumber, thinly sliced for a refreshing crunch, Red onion, thinly sliced for a zesty kick, Fresh cilantro, chopped for a burst of herbal freshness, Lemon wedges for a citrusy finish

Instructions:

Prepare the Piri Piri Chicken:

Ensure your chicken is cooked and shredded. Infuse it with Piri Piri seasoning for that signature kick.

Warm the Flatbreads:

Warm the flatbreads or naan on a grill or in a pan until they are soft and slightly charred.

Spread the Luscious Yogurt Sauce:

Spread a generous layer of Greek yogurt or tzatziki sauce over each flatbread, creating a creamy canvas for the flavors to unfold.

Top with Piri Piri Chicken:

Pile the Piri Piri-infused shredded chicken onto the yogurt-covered flatbreads, ensuring an even distribution of flavor.

Add a Crunchy Symphony:

Arrange thin slices of fresh cucumber and zesty red onion on top, introducing layers of texture and vibrancy.

Herbal Elegance:

Sprinkle the flatbreads with freshly chopped cilantro, infusing the dish with a burst of herbal elegance.

Finish with Citrusy Brightness:

Serve the Piri Piri Chicken Flatbreads with lemon wedges on the side, allowing each diner to squeeze a splash of citrusy brightness over their creation.

Indulge in the Fusion:

The Piri Piri Chicken Flatbread is more than just a dish; it's a testament to the artistry of simplicity. The heat of Afrikan Piri Piri blends seamlessly with the coolness of yogurt, creating a balance that's both exciting and harmonious. Each bite is a journey through layers of flavor, from the succulent chicken to the crisp freshness of cucumber, all elevated by the herbal notes of cilantro. Whether enjoyed as a sophisticated appetizer or a light meal, this flatbread creation is an invitation to savor the marriage of grilled elegance and bold, spicy charisma.



Smoky BBQ Seasoning by The Seasoning Company:

Introducing our signature Smoky BBQ Seasoning, a culinary masterpiece crafted by The Seasoning Company to add depth, richness, and an irresistible smokiness to your favorite dishes. Immerse yourself in a symphony of flavors carefully curated to enhance every bite, transforming ordinary meals into extraordinary culinary experiences. Get ready to elevate your cooking and delight your taste buds with the bold and smoky essence of our Smoky BBQ Seasoning.

Our Smoky BBQ Seasoning is characterized by its robust and authentic smoky flavor. Each pinch is an infusion of the rich essence of barbecue, reminiscent of outdoor grilling and smoldering wood.

This seasoning is a versatile companion for a wide range of dishes. From grilled meats to roasted vegetables, from barbecue classics to creative culinary endeavors, our Smoky BBQ Seasoning is your secret weapon in the kitchen.

Suggested Uses:

Grilled Meats: Achieve that perfect barbecue flavor on your grilled chicken, ribs, or steak.

Roasted Vegetables: Elevate the taste of roasted vegetables with a sprinkle of Smoky BBQ magic.

Snack Sensation: Transform popcorn, nuts, or even homemade potato chips into a smoky snacking sensation.

How to Enjoy:

Sprinkle, rub, or marinate—let your culinary imagination run wild. The Smoky BBQ Seasoning by The Seasoning Company is here to turn your kitchen into a haven of flavor.

SMOKIN' BBQ BLISS



SMOKY BBQ PULLED CHICKEN SLIDERS

A Miniature Feast of Tender Indulgence

Indulge in the rich and smoky allure of our Smoky BBQ Pulled Chicken Sliders—a culinary escapade where tender pulled chicken meets the bold embrace of smoky barbecue sauce, all nestled between mini buns. These sliders are not just a snack; they're a miniature feast that promises to satisfy your cravings for savory, succulent bliss.

BBQ CHICKEN PIZZA ROLLS

Elevate your pizza night with a twist—introducing BBQ Chicken Pizza Rolls, where the familiar comfort of pizza meets the smoky allure of BBQ chicken. Rolled into bite-sized delights, these pizza rolls are a culinary adventure that promises to add excitement to your pizza repertoire.



GRILLED BBQ VEGGIE SKEWERS

Experience the lighter side of barbecue with our Grilled BBQ Veggie Skewers—a delightful medley of fresh vegetables kissed by the smokiness of BBQ seasoning. These skewers are not just a side dish; they're a veggie-forward sensation that elevates the grilling experience to new heights.

SMOKY BBQ PULLED CHICKEN SLIDERS

Ingredients:

Shredded cooked chicken (you can use rotisserie chicken or cook and shred boneless chicken), Mini buns, Smoky BBQ seasoning, BBQ sauce, Coleslaw (optional, for topping)

Instructions:

Prepare the Shredded Chicken:

Shred the cooked chicken into bite-sized pieces. You can use a fork or your hands for this.

Season with Smoky BBQ Seasoning:

In a bowl, toss the shredded chicken with your Smoky BBQ seasoning. Adjust the amount based on your taste preferences.

Warm the Mini Buns:

Warm the mini buns in an oven or on a skillet until they are soft and slightly toasted.

Coat with BBQ Sauce:

In a separate bowl, mix the seasoned shredded chicken with your favorite BBQ sauce. Ensure the chicken is well coated.

Assemble the Sliders:

Spoon a generous portion of the Smoky BBQ pulled chicken onto each mini bun.

Optional Coleslaw Topping:

If you like, top each slider with a spoonful of coleslaw for a crunchy and refreshing contrast.

Serve and Enjoy:

Arrange the sliders on a platter and serve them up for a flavorful and delightful meal.

A Note on Enjoyment:

These sliders are not just a meal; they're a culinary experience. The smoky notes from your special seasoning, combined with the succulence of pulled chicken and the sweetness of BBQ sauce, create a symphony of flavors that will leave everyone reaching for seconds. Perfect for gatherings, parties, or simply treating yourself to a moment of savory bliss. Get ready to savor each bite of this flavorful delight!



BBQ CHICKEN PIZZA ROLLS

Ingredients:

Piri Piri-seasoned shredded chicken (cooked or leftover), Taco shells for the perfect vessel, Shredded lettuce for crunch, Diced tomatoes for juicy sweetness, Grated cheese for a creamy touch, Fresh salsa with tomatoes, onions, cilantro, and lime juice for an explosion of freshness, Sour cream for a cooling element, Avocado slices for creaminess, Lime wedges for a burst of citrusy zing

Instructions:

Roll Out the Pizza Dough:

Roll out the pizza dough into a rectangular shape, creating a canvas for your pizza rolls.

Layer on the Goodness:

Spread a layer of shredded BBQ chicken over the dough, followed by a generous sprinkling of shredded cheese and your favorite pizza toppings.

Roll and Slice:

Carefully roll the dough into a log, ensuring the filling is securely encased. Slice the rolled dough into bite-sized rounds, creating individual BBQ Chicken Pizza Rolls.

Bake to Golden Perfection:

Place the rolls on a baking sheet and bake until they are golden brown and the cheese is melted and bubbly.

Serve and Enjoy:

Arrange the BBQ Chicken Pizza Rolls on a serving platter, offering a unique and delightful twist on traditional pizza night.

A Note on Dipping:

Consider serving these pizza rolls with a side of extra BBQ sauce for dipping—a tangy and smoky accompaniment

Optional: For an extra kick, you can sprinkle additional BBQ seasoning over the pizza rolls before baking, intensifying the smoky barbecue flavor.

Savor the Fusion:

These BBQ Chicken Pizza Rolls are not just appetizers; they're a celebration of flavors and creativity. The marriage of barbecue chicken, melty cheese, and your favorite pizza toppings, all encased in a golden crust, promises a culinary journey that will leave your taste buds delighted. Perfect for sharing with friends, family, or enjoying as a snack any time the craving for a flavor-packed bite strikes!



GRILLED BBQ VEGGIE SKEWERS:

Ingredients:

Assorted vegetables (bell peppers, cherry tomatoes, zucchini, mushrooms, red onions, etc.), Your favorite BBQ seasoning, Olive oil for a luscious coat, Wooden skewers, soaked in water to prevent burning

Instructions:

Prepare the Vegetables:

Chop the assorted vegetables into bite-sized pieces, creating a colorful and varied selection that's perfect for skewering.

Marinate with BBQ Seasoning:

In a bowl, toss the vegetables with olive oil and a generous sprinkle of your favorite BBQ seasoning. Ensure that each piece is coated, inviting the smoky and savory barbecue flavor.

Thread and Skewer:

Thread the marinated vegetables onto the soaked wooden skewers, creating vibrant and flavorful skewers ready for the grill.

Grill to Perfection:

Preheat your barbecue or grill pan to medium-high heat. Grill the skewers until the vegetables are tender and have a beautiful char, imparting that irresistible smokiness.

Serve and Share:

Arrange the Grilled BBQ Veggie Skewers on a platter, creating a stunning presentation that highlights the colors and flavors of the veggie medley.

A Note on Presentation:

Consider serving these skewers with a side of yogurt-based tzatziki or a balsamic glaze for dipping—a refreshing contrast to the smoky barbecue flavors. The combination of perfectly grilled veggies, kissed by BBQ bliss, ensures that these skewers aren't just a side dish; they're a star attraction at any barbecue gathering.

Elevate Your BBQ Experience:

Our Grilled BBQ Veggie Skewers are more than just a dish—they're a journey into the world of grilled perfection. The marriage of fresh, crisp vegetables with the smoky allure of barbecue seasoning creates a symphony of flavors that will make your barbecue gatherings unforgettable. Whether as a side dish or a main attraction, these veggie skewers are the epitome of barbecue bliss!



Mexican Seasoning by The Seasoning Company:

Transport your taste buds to the vibrant streets of Mexico with our Mexican Seasoning, a delightful blend curated by The Seasoning Company to infuse your dishes with the rich and festive flavors of Mexican cuisine. Packed with a harmonious mix of herbs and spices, this seasoning invites you to join the fiesta and add a touch of Mexican magic to your culinary creations. Get ready for a flavor explosion.

Our Mexican Seasoning captures the essence of traditional Mexican spices, reflecting the authenticity of this beloved cuisine. It's a journey into the heart of Mexican flavor, right from your kitchen.

This seasoning is a careful fusion of herbs and spices, including cumin, paprika, oregano, and more. Each component contributes to a well-balanced profile that enhances a wide range of dishes.

From tacos to fajitas, from guacamole to grilled meats, the versatility of Mexican Seasoning makes it a must-have in your spice collection. Explore the diverse tastes of Mexico with every dish you create.

Suggested Uses:

Tacos and Fajitas: Sprinkle generously on grilled chicken, beef, or veggies for the perfect taco or fajita seasoning.

Guacamole and Dips: Add a pinch to guacamole, salsa, or sour cream for an extra burst of flavor.

Grilled Meats: Elevate the taste of grilled meats, giving them a Mexican twist that will leave your guests asking for more.

How to Enjoy:

Sprinkle, rub, or mix—let the Mexican magic happen in your kitchen. Experiment with different dishes to discover the full potential of this versatile seasoning.

MEXICAN FIESTA WITH A KICK



SPICY MEXICAN STREET CORN (ELOTE)

Indulge in the street food charm with Spicy Mexican Street Corn, or Elote—a grilled corn on the cob experience like no other. Each golden ear is generously coated in a spicy Mexican seasoning blend, creating a perfect harmony of heat and smokiness. Topped with a layer of creamy cotija cheese and a sprinkle of fresh cilantro, it's a sensory explosion that captures the essence of vibrant Mexican street flavors.

CHILI LIME SHRIMP TACOS

Elevate your taco game with Chili Lime Shrimp Tacos—a zesty creation that marries succulent shrimp with the kick of Mexican spices and the citrusy freshness of lime. The Mexican Seasoning transforms the shrimp into a flavor-packed sensation that, when tucked into warm tortillas and garnished with crisp cabbage and a drizzle of tangy salsa, delivers a taco experience that's nothing short of extraordinary.



MEXICAN SEASONED STUFFED BELL PEPPERS

Experience the lighter side of barbecue with our Grilled BBQ Veggie Skewers—a delightful medley of fresh vegetables kissed by the smokiness of BBQ seasoning. These skewers are not just a side dish; they're a veggie-forward sensation that elevates the grilling experience to new heights.

SPICY MEXICAN STREET CORN (ELOTE)

Ingredients:

Fresh corn on the cob, husks removed, Mexican Seasoning by The Seasoning Company, Mayonnaise, Cotija cheese, crumbled, Fresh cilantro, chopped, Lime wedges for serving

Instructions:

Preheat the Grill:

Preheat your grill to medium-high heat. This recipe works best with the smokiness imparted by a charcoal grill, but a gas grill can also be used.

Grill the Corn:

Place the husked corn directly on the grill grates. Rotate the corn occasionally to ensure even cooking. Grill until the corn develops a nice char, approximately 10-15 minutes.

Coat with Mayonnaise:

While the corn is grilling, prepare a thin layer of mayonnaise. Once the corn is cooked, use a brush to coat each cob with a light layer of mayonnaise. This step adds creaminess and helps the seasoning adhere.

Sprinkle with Mexican Seasoning:

Sprinkle the grilled corn liberally with The Seasoning Company's Mexican Seasoning. Adjust the amount based on your spice preference. The seasoning adds a burst of authentic Mexican flavors, including cumin, paprika, and more.

Top with Cotija Cheese and Cilantro:

While the corn is still warm, generously crumble cotija cheese over each cob. The heat from the corn will slightly melt the cheese. Finish by sprinkling fresh cilantro for a burst of herbal freshness.

Serve with Lime Wedges:

Serve the Spicy Mexican Street Corn immediately with lime wedges on the side. Squeezing fresh lime juice over the corn enhances the flavors and adds a touch of citrusy brightness.

Enjoy the Fiesta:

Spicy Mexican Street Corn is a celebration of textures and tastes—smoky, spicy, creamy, and fresh all at once. Whether enjoyed as a side dish at your next barbecue or as a standalone treat, this dish embodies the spirit of Mexican street food, bringing the flavors of the bustling markets directly to your plate. It's a culinary adventure that invites you to savor the irresistible charm of Mexico's street cuisine. ¡Buen provecho!



CHILI LIME SHRIMP TACOS

Ingredients:

For the Chili Lime Shrimp: 1 pound large shrimp, peeled and deveined, 2 tablespoons olive oil, 2 cloves garlic, minced, 1 teaspoon chili powder, 1 teaspoon cumin, 1/2 teaspoon smoked paprika, Salt and black pepper to taste, Zest and juice of 1 lime

For Assembling Tacos: Soft taco-sized flour or corn tortillas, Shredded cabbage or lettuce, Diced tomatoes, Fresh cilantro, chopped, Sour cream or Greek yogurt, Additional lime wedges for serving

Instructions:

Prepare the Chili Lime Shrimp:

In a bowl, combine olive oil, minced garlic, chili powder, cumin, smoked paprika, salt, black pepper, lime zest, and lime juice. Add the cleaned shrimp to the bowl and toss until evenly coated with the marinade. Allow it to marinate for at least 15 minutes.

Heat a skillet over medium-high heat.

Cook the marinated shrimp for 2-3 minutes on each side or until they turn pink and opaque.

Assemble the Tacos:

Warm the tortillas according to package instructions.

Assemble each taco by placing a portion of the chili lime shrimp on a tortilla.

Top with shredded cabbage or lettuce, diced tomatoes, and a sprinkle of fresh cilantro.

Drizzle with sour cream or Greek yogurt for creaminess.

Serve

Serve the tacos with additional lime wedges on the side.

Feel free to customize your tacos with additional toppings such as avocado slices, salsa, or a drizzle of hot sauce to suit your preferences.

Enjoy the Zesty Fiesta:

Chili Lime Shrimp Tacos are a burst of flavors—spicy, tangy, and fresh. The succulent shrimp, marinated in a blend of Mexican spices, takes center stage, while the fresh toppings add a delightful crunch. These tacos are perfect for a quick weeknight dinner or a festive gathering that demands a taste of coastal Mexican cuisine.



MEXICAN SEASONED STUFFED BELL PEPPERS

Ingredients:

4 large bell peppers, any color, 1 pound ground meat (beef, turkey, or chicken), 1 cup cooked rice, 1 cup black beans, drained and rinsed, 1 cup corn kernels (fresh or frozen), 1 onion, finely chopped, 2 cloves garlic, minced, 1 can (14 ounces) diced tomatoes, drained, 2 teaspoons Mexican Seasoning by The Seasoning Company, Salt and black pepper to taste, 1 cup shredded cheese (cheddar or Mexican blend), Fresh cilantro, chopped, for garnish, Sour cream and salsa for serving

Instructions:

Preheat the Oven:

Preheat your oven to 375°F (190°C).

Prepare the Bell Peppers:

Cut the tops off the bell peppers and remove the seeds and membranes. Lightly brush the outsides with olive oil.

Place the hollowed peppers in a baking dish.

Prepare the Filling:

In a skillet over medium heat, cook the ground meat until browned. Drain excess fat. Add chopped onions and minced garlic to the skillet. Sauté until the onions are translucent. Stir in cooked rice, black beans, corn, diced tomatoes, Mexican Seasoning, salt, and black pepper.

Mix well and cook for an additional 5 minutes.

Stuff the Peppers:

Spoon the filling mixture into each bell pepper, pressing down gently to pack the filling. Top each stuffed pepper with shredded cheese.

Bake in the Oven:

Bake the stuffed peppers in the preheated oven for 25-30 minutes or until the peppers are tender, and the cheese is melted and bubbly.

Garnish and Serve:

Remove the stuffed peppers from the oven. Garnish with fresh cilantro. Serve the peppers hot, accompanied by a dollop of sour cream and a side of salsa.

Enjoy the Mexican Fiesta:

Mexican Seasoned Stuffed Bell Peppers are a wholesome and satisfying dish that captures the essence of Mexican comfort food. The robust flavors of the seasoned filling, combined with the cheesy topping, create a symphony of tastes that will transport you to the heart of Mexico. This recipe is not just a meal; it's a fiesta on your plate.



Thank You for Savoring "Fiery Fusion" by The Seasoning Company!

We extend our heartfelt gratitude to you, our cherished reader, for embarking on a culinary journey through the pages of "Fiery Fusion." Your exploration of our spice blends and innovative recipes has been a delightful experience, and we're thrilled that you've joined us in celebrating the vibrant world of flavors.

What to Expect in "Fiery Fusion":

Bold Spice Blends: Dive into the diverse and dynamic world of our spice blends, meticulously crafted to ignite your taste buds with a symphony of flavors.

Innovative Recipes: Uncover a treasure trove of creative and mouthwatering recipes designed to showcase the versatility of our seasonings. From sizzling grills to comforting stews, each recipe is a testament to the endless possibilities of flavor fusion.

Culinary Adventures: Embark on culinary adventures that transcend borders. "Fiery Fusion" invites you to explore global cuisines, infusing them with a touch of boldness and spice that defines The Seasoning Company.

A Culinary Passport:

Consider "Fiery Fusion" your culinary passport to a world where spice is celebrated, and each dish tells a story. Whether you're a seasoned chef or an enthusiastic home cook, we hope this book sparks creativity in your kitchen and adds a fiery flair to your dining experiences.

Stay Connected:

As you savor the fiery delights from our kitchen to yours, we encourage you to share your culinary creations on social media. Tag us @TheSeasoningCo and use #FieryFusion—because great flavors are meant to be shared.

Your Feedback Matters:

We would love to hear your thoughts on "Fiery Fusion." Your feedback is invaluable as we continue to craft spice blends and recipes that elevate your culinary moments. Drop us a line at feedback@theseasoningco.com.

Once again, thank you for being a part of The Seasoning Company family. Here's to fiery flavors, culinary adventures, and many more delicious chapters together!

Sincerely,

The Seasoning Company Team