



Easy Cheese-Stuffed Jalapenos Recipe

★★★★★

A few years ago, I saw a man in the grocery store buying a big bag full of jalapeno peppers. I asked him what he intended to do with them, and he shared this recipe for stuffed jalapeno peppers with me right there in the store! —Janice Montiverdi, Sugar Land, Texas

TOTAL TIME: Prep: 30 min. Bake: 5 min.

YIELD: 16 servings

Ingredients

24 medium fresh jalapeno peppers

1 package (8 ounces) cream cheese, softened

3 cups (12 ounces) finely shredded cheddar cheese

1-1/2 teaspoons Worcestershire sauce

4 bacon strips, cooked and crumbled

Directions

1. Cut jalapenos in half lengthwise; remove seeds and membranes. In a large saucepan, boil peppers in water for 5-10 minutes (the longer you boil the peppers, the milder they become). Drain and rinse in cold water; set aside.
2. In a small bowl, beat the cream cheese, cheddar cheese and Worcestershire sauce until smooth. Spoon 2 teaspoonfuls into each jalapeno; sprinkle with bacon.
3. Place on a greased baking sheet. Bake at 400° for 3-5 minutes or until filling is warmed. **Yield:** 4 dozen.

Editor's Note: Wear disposable gloves when cutting hot peppers; the oils can burn skin. Avoid touching your face.

Nutritional Facts

3 each: 141 calories, 12g fat (8g saturated fat), 39mg cholesterol, 200mg sodium, 3g carbohydrate (0 sugars, 1g fiber), 6g protein.

© 2018 RDA Enthusiast Brands, LLC

