



Stuffed Jalapeño Party Poppers

directions

1. Preheat oven to 375 degrees. Line a baking pan with parchment or foil.
2. Cut jalapeño peppers down the center longways from the stem to the tip. Scrape out seeds and membranes using a spoon and discard. Lay pepper halves, cut side up, on prepared baking pan. (Use plastic or rubber gloves for the part if you like or if your hands are sensitive to peppers.)
3. For filling mix together browned and crumbled sausage, softened herbed cream cheese, shredded pepper jack cheese and half the diced red bell peppers. Blend until well mixed.
4. Using a small spoon generously fill halved jalapeños with sausage-chess filling. Add remaining 1/4 cup diced red bell peppers to tops.
5. Bake for 20-30 minutes or until cheese is melted, hot and just beginning to brown. Remove from oven, let cool a few minutes before serving.

notes

They are an easy, go-to, party food. You can make these ahead through step #4. Cover and chill until ready to bake. Also you can double or triple this recipe for a larger crowd.

to serve

These stuffed peppers are good hot, warm, or at room temp. Recipe makes 12 poppers.



6 -12

servings

15 min

prep time

25 min

cook time

ingredients

6 medium to large, firm jalapeño peppers

1/2 lb Swaggerty's Farm Hot Roll Sausage or 2 Swaggerty's Farm Hot Italian Dinner Links, browned, crumbled

8 oz Herbed Cream Cheese, softened (Philadelphia brand or Alouette are delicious)

1 cup shredded Pepper Jack Cheese

1/2 cup diced red bell peppers, divided

Pairs well with: Seasonal fruit, chips

Special Kitchen Tools: N/A