

JALAPEÑO POPPERS



INGREDIENTS

- 12 medium jalapeño chile peppers
- 1 (8-oz.) pkg. cream cheese, softened
- 1 cup finely chopped cooked chicken
- 2 tablespoons finely chopped cilantro
- 1 tablespoon lime juice
- 3/4 teaspoon kosher salt
- 12 hickory-smoked bacon slices, cut in half
- 24 wooden picks

DIRECTIONS

1. Preheat oven to 400° F.
2. Cut each pepper in half lengthwise; remove seeds.
3. Stir together cream cheese, chicken, cilantro, lime juice, and salt. Spoon 1 1/2 to 2 teaspoons mixture into each pepper, spreading to fill cavity.
4. Wrap each pepper with bacon and secure with a wooden pick and place each on lightly greased wire rack in foil-lined baking sheet.
6. Bake until bacon begins to crisp and peppers are softened, about 25 minutes. Increase temperature to broil and broil until bacon is crisp, 2 to 3 minutes. Let stand before serving.



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