



Jalapeno Poppers

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Yields: 6 servings
Serving Size: 1 popper
0.5 g protein per serving
50 calories per serving

Ingredients:

- 84 g Cambrooke Cream Cheese, room temperature
- 1/2 strip(s) MorningStar Veggie Bacon Strips, cooked and cut into pieces
- 20 g Violife Just Like Cheddar Shreds
- 1/2 clove(s) Garlic, minced
- 1/4 tsp Salt
- 1/8 tsp Black Pepper
- 36 g Raw Jalapeno Peppers

Topping

- 2 TBSP Cambrooke Low protein bread crumbs
- 4 g Follow Your Heart Parmesan Style Shredded

Directions:

1. In a small bowl add the cream cheese, bacon, cheddar shreds, salt, pepper, and garlic. Gently mix to combine. Cut the tops with the stems off the jalapenos. Then cut in half lengthwise and scrape out the seeds. Fill each jalapeno with cream cheese filling. Place filled jalapenos in the freezer for 10 minutes.
2. Combine the bread crumbs and Parmesan shreds in a small bowl. Set aside. Preheat oven to 375 degrees and line a baking sheet with foil. Gently spray foil with nonstick cooking spray.
3. Remove the jalapenos from the freezer. Dip each filled jalapeno, filling side down, into the topping and gently press to make sure topping sticks. Place onto prepared baking sheet. Bake for 15 minutes. Then turn oven to LOW broil and broil until the topping is golden brown. This should only take about one to two minutes so watch them closely. Allow to cool for 5 minutes before serving.