

Jalapeño Rolls



Yields 10 - 12 rolls | Each roll is 0.8g protein

Ingredients:

- 68 g Fresh Jalapenos, about 3 peppers
- 3 strips Plant-Based Bacon
- 2 oz. Violife Just Like Cheddar Shreds
- 250 g Schar Puff Pastry Dough, one roll, taken out to warm up

Note:

You may be able to get up to 12 rolls out of the dough. If you don't want spicy, then use the mini sweet peppers in place of the jalapenos. You can omit peppers and make just bacon and cheese rolls. Can serve with sour cream or ranch. I used Morning Star bacon strips when I made this recipe. The Hooray brand bacon may cook a little differently.

Directions:

1. Prep oven or air fryer by preheating to 400 degrees. If baking in an oven, line a baking sheet with foil and spray w/cooking spray. Set aside.
2. Prep Jalapenos: Cut tops and discard. Cut the jalapenos in half lengthwise and remove seeds. Then cut each half in half again lengthwise to make four strips total per jalapeno. Prep bacon: Cut into strips the same length as the jalapenos.
3. Unroll the puff pastry. It can be delicate, so if it falls apart you can roll it into a ball and use a rolling pin to roll out again. Cut the puff pastry sheet into 3x4 inch strips. Does not have to be exact, just make sure the dough width is about same as length of jalapeno and bacon strips. Place one strip of jalapeno, one strip of bacon, and some nondairy cheese on the top of one pastry strip. Roll up and rub a little water at the end of the roll and pinch into the roll to seal. Repeat steps for all rolls.
4. **Air fryer:** Spray the rolls lightly with cooking spray and cook according to manufacturer's instructions. I fried mine at 400 degrees for 15 minutes, until nice golden brown in color and cheese was melted.
Oven: Place rolls on prepared baking sheet and lightly spray with cooking spray. This will help with browning. Bake at 400 degrees for 12-15 minutes. Serve warm.