

Firecracker Pepper Poppers



Ingredients:

- 1 jar sweet cherry peppers
- ½ cup reduced fat cream cheese
- 2 jalapeño peppers thinly sliced in rounds, seeds removed
- 12 slices thin cut bacon, sliced in half lengthwise

Directions:

- 1) Preheat your oven to 350 degrees.
- 2) Rinse the cherry peppers and pat them dry. With a sharp knife, slice the peppers in half and scoop out the seeds.
- 3) Fill each pepper with the cream cheese and then lay a slice of jalapeño on top.
- 4) Wrap each pepper with a slice of bacon and secure with a toothpick.
- 5) Arrange the peppers in a skillet and cook them over medium heat, 6 minutes per side or until the bacon has begun to crisp.
- 6) Transfer the peppers to a foil lined baking sheet and bake them in the oven for 4-6 minutes until the bacon has browned and the cheese is hot.