

## Chorizo Jalapeño Popper Mummies



### Ingredients:

- 8 pre-cooked chorizo meatballs, sliced in half
- 8 large black olives
- 8 jalapeño peppers, seeded and sliced in half
- 4 ounces and two tablespoons cream cheese - softened
- 4 tablespoons shredded cheddar cheese
- 1 tablespoon taco seasoning
- 1 refrigerated pizza crust dough

### Directions:

- 1) Preheat your oven to 350 degrees and line a baking sheet with parchment paper.
- 2) Combine the 4 ounces of cream cheese, cheddar cheese, and taco seasoning in a small bowl.
- 3) Spoon 1 tablespoon of the cheese mixture into the pepper halves and place two meatball halves on top of the cheese.
- 4) Using a sharp knife, cut the pizza dough into  $\frac{1}{4}$  inch slices.
- 5) Haphazardly wrap each jalapeno half with thin slices of dough, leaving a space for the eyes. The wraps should look intentionally messy.
- 6) Transfer the mummies to the parchment-lined baking sheet and place the sheet in the oven. Bake the mummies for 18 to 22 minutes until the dough is golden brown.
- 7) Remove the baking sheet from the oven and place the mummies on a serving plate.
- 8) To make the eyes, put the remaining two tablespoons cream cheese in a pastry bag fitted with a small round decorator tip. A plastic sandwich bag with one corner cut off will work too. Squeeze two dots of the cream cheese onto each mummy's face.
- 9) Cut the black olives in half and poke a straw through each olive half. Gently push the olive pupil out of the straw and place it on the cream cheese eyes using a toothpick. Serve immediately.