



Jalapeno Poppers

Spice up your next party with these easy, crowd pleasing Jalapeno Poppers.

16 servings



Easy

up to 10 Min.



Ingredients:

Poppers:

- 1 package Shririff Pie Crust
- 4 tbsp butter
- 4 - 6 tbsp cold water
- 8 Jalapeño Peppers, halved and de-seeded
- 8 oz cream cheese, softened
- 1 cup shredded cheese
- 4 slices cooked bacon, diced
- 1 egg

- 1 Pre heat oven to 400°F (205°C)
- 2 Prepare pie crust according to package and roll out into ¼-1/2" thick rectangle. Cut into triangles.
- 3 In a large mixing bowl, combine cream cheese, shredded cheese and bacon.
- 4 Spoon 1 tablespoon of filling into each pepper half. Wrap the pepper in crust starting from the wide end of the triangle, rolling toward the tip. Brush crust with egg wash and bake for 10-12 minutes or until crust is golden brown.

