

Appetizers

Chipotle Chicken Stuffed Peppers

Boar's Head Provisions Co., Inc.
Boarshead.com

Servings: 8

2 ounces cream cheese

1/4 cup Boar's Head chipotle gouda cheese, diced small

2 tablespoons Boar's Head chipotle gouda cheese, shredded

2 1/2 ounces Boar's Head chipotle chicken, sliced 1/8-inch thick, diced small

4 jalapeno peppers, sliced in half, de-seeded and stems removed

8 slices Boar's Head fully cooked naturally smoked bacon

Preheat the oven to 375 degrees.

In a mixing bowl, mix the cream cheese, the diced gouda cheese and the chicken.

On a clean flat work surface, stuff the jalapeno peppers with the cream cheese mixture. Distribute the shredded gouda cheese evenly over the tops of the jalapenos. Wrap a strip of bacon around each jalapeno pepper.

Place the peppers on a baking sheet. Bake 15 to 20 minutes until the peppers are tender and the bacon is crispy.

Per Serving (excluding unknown items): 27 Calories; 3g Fat (82.2% calories from fat); 1g Protein; 1g Carbohydrate; trace Dietary Fiber; 8mg Cholesterol; 21mg Sodium. Exchanges: 0 Lean Meat; 0 Vegetable; 1/2 Fat.