

## **Appetizers**

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# **Southwestern Corn Poppers**

Sindee Morgan - Windsor, CA

Pillsbury Bake-Off 45th Contest 100 Winning Recipes

**Servings: 16**

**Preparation Time: 30 minutes**

**Start to Finish Time: 1 hour 5 minutes**

**3/4 cup red bell pepper, finely chopped**  
**1 cup frozen shoepeg white or niblets corn, thawed and drained**  
**1 can (4 oz) diced green chilies, drained**  
**1/2 cup (2 oz) pepper jack cheese, shredded**  
**1 package (3 Oz) cream cheese, softened**  
**2 green onion (2 tablespoons), thinly sliced**  
**1 tablespoon fresh lime juice**  
**1/2 teaspoon salt**  
**1/2 teaspoon McCormick basil leaves**  
**dash McCormick ground black pepper**  
**1 can Pillsbury Place 'n Bake refrigerated crescent rounds**  
**1 tablespoon fresh basil leaves, finely chopped**

In a small bowl, combine 1/2 cup of the chopped pepper, corn, green chilies, pepper jack cheese, cream cheese, onions, lime juice, salt, dried basil and pepper. Mix well.

Preheat the oven to 375 degrees.

Spray sixteen mini muffin cups with Crisco Original no-stick cooking spray. Remove the crescent rounds from the can. Do not unroll. Using a serrated knife, cut the roll evenly into sixteen rounds. Carefully separate the rounds. Press each round into the bottom and up the side of the cups.

Spoon two tablespoonfuls of the corn mixture into each cup (the cups will be very full).

Bake 17 to 22 minutes or until the edges are golden brown. Cool in the pans for 10 minutes. Transfer from the pans to a serving platter.

In a small bowl, mix the remaining 1/4 cup of bell pepper and the fresh basil. Top each popper with about 1/2 teaspoon of the pepper mixture.

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Per Serving (excluding unknown items): 53 Calories; 5g Fat (84.5% calories from fat); 1g Protein; 1g Carbohydrate; trace Dietary Fiber; 16mg Cholesterol; 110mg Sodium. Exchanges: 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat.