

Jalapeno Popper Sampler Tray

Chef Kevin - Aldi Test Kitchen
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BREAKFAST JALAPENO POPPERS

6 jalapeno peppers
8 strips sliced bacon
1/4 cup 100% pure maple syrup
1/2 cup cream cheese, softened

LOADED BAKED POTATO POPPERS

4 strips sliced bacon
1 large white potato, peeled and quartered
1/4 cup shredded cheddar cheese
2 tablespoons 2% milk
2 tablespoons unsalted butter
1/2 teaspoon salt
1/2 teaspoon ground black pepper
8 jalapeno peppers
2 large eggs
1 cup plain bread crumbs
2 chopped green onions

PIZZA POPPERS

8 jalapeno peppers
1/2 cup fresh mozzarella
4 ounces sliced pepperoni, coarsely chopped
1 teaspoon oregano
1 teaspoon basil leaves
1/2 teaspoon garlic powder
1/2 teaspoon salt
1/2 teaspoon ground black pepper
2 large eggs
1 cup plain bread crumbs
3/4 cup traditional pizza sauce

BREAKFAST JALAPENO POPPERS: Preheat the oven to 400 degrees. Cut the tops off the jalapenos. Remove the seeds. In a medium mixing bowl, toss the bacon strips with maple syrup. Set aside.

Fill each jalapeno with cream cheese. Wrap each stuffed jalapeno with one strip of the syrup covered bacon. Arrange the wrapped poppers on a parchment-lined baking sheet. Bake for 15 minutes or until the bacon is crisp.

LOADED BAKED POTATO POPPERS: Preheat the oven to 400 degrees. Arrange the bacon on a baking sheet. Bake for 15 minutes or until crispy.

In a pot of water, boil the potato until tender, 35 to 45 minutes. Drain.

While the potato boils, chop the bacon into small pieces. In a large mixing bowl, combine the boiled potato, cheddar cheese, milk, butter, bacon, salt and pepper. Mash until smooth. Cut the tops off the jalapenos. Remove the seeds. Stuff with the potato mixture.

In a small mixing bowl, lightly beat the eggs. Place the bread crumbs in another small mixing bowl. Dip each jalapeno first into the egg, then into the bread crumbs. Arrange on a parchment-lined baking sheet. Bake for 15 to 18 minutes or until golden brown. Remove from the oven. Sprinkle with green onions.

PIZZA POPPERS: Preheat the oven to 400 degrees. Cut the tops off the jalapenos. Scoop out the seeds.

In a mixing bowl, combine the mozzarella, pepperoni, oregano, basil, garlic powder, salt and pepper. Fill each jalapeno with the mozzarella mixture.

In a small mixing bowl, lightly beat the eggs. Place the bread crumbs in another small mixing bowl. Dip each jalapeno first in the egg, then into the bread crumbs. Arrange on a parchment-lined baking sheet. Bake for 15 to 18 minutes or until golden brown.

Per Serving (excluding unknown items): 1810 Calories; 145g Fat (71.7% calories from fat); 74g Protein; 55g Carbohydrate; 13g Dietary Fiber; 1159mg Cholesterol; 5278mg Sodium. Exchanges: 1 1/2 Grain(Starch); 9 Lean Meat; 3 1/2 Vegetable; 0 Non-Fat Milk; 23 Fat.