

Pimiento Poppers

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Yield: 16 poppers

*6 ounces cream cheese,
room temperature
1/2 cup jalapeno string
cheese, chopped
2 tablespoons pimientos,
chopped
8 red jalapenos, halved and
seeded
crushed crackers*

Preheat the oven to 375 degrees.

In a bowl, mash the cream cheese with the string cheese and pimientos.

Spoon the mixture into the jalapeno halves.

Sprinkle with crushed crackers.

Bake for 15 to 20 minutes.

Per Serving (excluding unknown items): 595 Calories; 59g Fat (88.3% calories from fat); 13g Protein; 5g Carbohydrate; 0g Dietary Fiber; 187mg Cholesterol; 503mg Sodium. Exchanges: 2 Lean Meat; 0 Vegetable; 11 Fat.