

# Spicy Jalapeno Bread

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*2 loaves (one pound ea)  
frozen bread dough, thawed  
1 can (8-3/4 ounce) whole  
kernel corn, drained  
1 egg, lightly beaten  
1 can (3-1/2 ounce) whole  
jalapenos, chopped  
2 tablespoons taco  
seasoning  
1 jar (2 ounce) sliced  
pimientos, drained  
1 1/2 teaspoons vinegar*

**Preparation Time: 30 minutes**

**Bake Time: 35 minutes**

Preheat the oven to 350 degrees.

Cut the bread dough into one-inch pieces.

In a large bowl, place the bread dough, corn, egg, jalapenos, taco seasoning, pimientos and vinegar. Toss to mix well.

Spoon into two greased 8x4-inch loaf pans.

Cover and let stand for 15 minutes.

Bake for 35 to 40 minutes.

Cool in the pan for 10 minutes before removing to a wire rack

Serve warm, if desired.

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Per Serving (excluding unknown items): 2617 Calories; 41g Fat (14.8% calories from fat); 97g Protein; 437g Carbohydrate; 36g Dietary Fiber; 212mg Cholesterol; 5155mg Sodium. Exchanges: 3 1/2 Grain(Starch); 1 Lean Meat; 1 1/2 Fat; 0 Other Carbohydrates.