

Bacon Wrapped Jalapeño Poppers

Active Time: 30 minutes Total Time: 1 hour Amount: 14-16 servings

Ingredients:

- 14-16 fresh jalapeño peppers
- 1 (8 ounce) package **Essential Everyday™ Cream Cheese**, softened
- 1 cup fancy shredded Mexican style four cheese blend
- 1 teaspoon ground cumin
- ½ teaspoon chili powder
- 1 pound bacon, slices cut in half

Directions:

- 1 Place a baking rack on a large baking sheet. Cut peppers in half lengthwise; remove seeds and center membrane. Set aside.
- 2 In medium bowl, combine cream cheese, Mexican style cheese, cumin and chili powder; salt to taste. Divide among jalapeño halves.
- 3 Wrap each stuffed jalapeño with a half slice of bacon and place on a baking rack. Bake in a preheated 425°F oven 25-30 minutes or until bacon is crisp.

Tip: Poppers may be assembled and refrigerated for up to 1 day ahead.