



STUFFED JALAPEÑOS

Ingredients:

8 oz light cream cheese

2 slices of bacon

1 cup cheddar cheese

1 tsp fresh lime juice

10 jalapeño peppers, halved

2 tbsp fresh cilantro, chopped

1 tomato, chopped

Salt, pepper, garlic powder to taste

Green onions for garnish

Directions:

1. Preheat oven to 350 degrees.

Cook bacon in skillet. Cut bacon into small pieces and add cream cheese, cheddar cheese, and lime juice in a bowl and mix together.

2. Fill jalapenos with cheese mixture and place in baking dish. Cook for 10 minutes. Sprinkle with cilantro and chopped tomatoes.

Nutrition Facts Per Serving:

Calories: 55

Protein: 3g

Carbohydrates: 3g

Sodium: 150mg