



ZEKE LIFE

Jalapeño Poppers

What You Need:

- ~10 jalapeños
- 1-8 oz cream cheese block
- 1-7 oz package of shredded parmesan cheese
- 1 package of bacon (thinner is better)

Steps:

1. Preheat oven to 350°
2. Remove the ends, cut jalapeños in half and remove the seeds.
3. In a small bowl, mix $\frac{1}{2}$ – $\frac{3}{4}$ of the block of cream cheese with equal parts of the shredded cheese (so there's half cream cheese and half shredded cheese)
4. Spread the cheese mixture on the jalapeños
5. Cut bacon in half and wrap bacon around the jalapeños
6. Place parchment paper on a pan and line the poppers on it
7. Cook in the oven for 15 – 20 minutes, until the bacon is done.
8. Remove and eat as an appetizer but save room!

We always have enough to save for leftovers. Reheating it in the oven is best so the bacon isn't soggy for seconds.

Estimated Time:

30 – 45 minutes.

Live like Zeke. You're such a good boy!

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