

FAMILY CULTURE CLUB
Road Trip Across the U.S.A. - New Mexico
Pepper Poppers by Madeline Turner

Ready to eat in 30 minutes!

Ingredients:

- Small green peppers (pimientos de padron) or Jalapeños (if you like it spicy!)
- Cream cheese or Spreadable cheese (queso filadelfia o queso de untar)
- Shredded cheese (queso rallado)
- Bacon (panceta ahumada)
- Toothpicks (palillos)



Image from google

Directions:

- Wash your hands
- Preheat the oven to 200 degrees Celcius
- Line a baking sheet with aluminum foil
- Mix half the tub of cream cheese and half the bag of shredded cheese together in a bowl, then set aside
- Cut bacon slices into quarters and then set aside
- Wash the peppers and cut in half
- Carefully take out the seeds with a spoon
- Fill each half of the pepper with the cheese mixture
- Wrap each half of the pepper with a piece of bacon
- Use a toothpick to secure the bacon around the pepper
- Bake in the preheated oven until bacon is crispy about 10-15 minutes
- Enjoy!