



# Grilled Jalapeño Poppers

## Ingredients:

- 2 pieces of bacon
- 4 oz. cream cheese, softened
- 4 oz. fat-free cream cheese, softened
- ¼ C shredded cheddar or jack cheese (or both)
- ¼ C minced green onions
- 2 tsp. fresh lime juice
- 3 small garlic cloves, minced
- ¼ tsp. cumin
- 14 jalapeño peppers, halved lengthwise and seeded
- 2 Tbsp. chopped fresh cilantro
- 2 tablespoons chopped roma tomato (1 tomato)

## Directions:

Preheat grill to medium-high heat.

Cook bacon in a skillet over medium heat until crisp. Drain on a paper towel, crumble bacon. In a medium bowl; add crumbled bacon, cheeses, green onions, lime juice, garlic, and cumin, stir well to combine. Fill each pepper halve with the cheese mixture, place peppers, cheese side up, on a grill rack, grill grate, or grill pan coated with Pam cooking spray. Cover and grill peppers 8 minutes or until bottoms of peppers are charred and cheese mixture is lightly browned. Place peppers on a serving platter. Sprinkle with cilantro and tomato.

Enjoy with our Viognier!

*"Life is an Adventure, Drink Wine!"*

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