



# Mini Pepper Poppers

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These Mini Pepper Poppers are stuffed with a creamy cheese and bacon filling, topped with crispy panko, and baked to perfection—a savory, crowd-pleasing treat!

## Timing

| Prep time     | Total time | Skill level |
|---------------|------------|-------------|
| 15-20 Minutes | 35 Minutes | Easy        |

## What You'll Need

- > 2 bags of Red Sun Farms' Sweetpeps™ Mini Peppers
- > 1 medium diced and seeded tomato
- > 1 lbs. cream cheese, softened
- > 1 cup shredded Cheddar
- > 2 jalapenos finely chopped
- > ½ bunch cilantro chopped
- > 2 tbsp garlic minced
- > 2 green onions chopped
- > 1 lb. of bacon, cooked and chopped
- > 1 tsp olive oil
- > ¼ cup Panko breadcrumbs

## Directions

- In a bowl combine cream cheese, cheddar cheese, bacon, jalapeno, cilantro, garlic, diced tomatoes, and green onion. Mix well.
- Slice Sweetpeps™ Mini Peppers in half lengthwise and using a spoon, gently clean out the seeds. Scoop some of the cream cheese mixture into each "cup" of the peppers.
- Top each with a sprinkle of panko.
- Drizzle tops with olive oil.
- Place on baking sheet with parchment. Bake @ 400°F for 10-12 minutes.