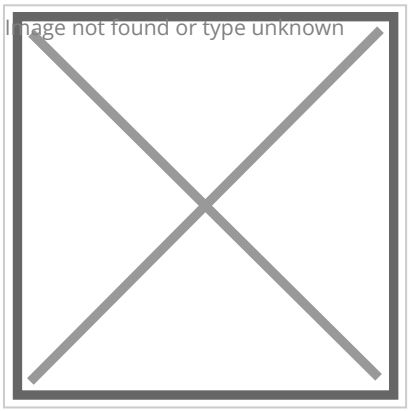
Mini Pepper Poppers



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.