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

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- 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.