

BACON-WRAPPED STUFFED MINI PEPPERS

ingredients:

- 1-lb. bag sweet mini peppers
- 2 8-oz. cream cheese, softened
- ½ lb. Sendik's Fresh Bulk Chorizo
- 2 8-oz. packages Applegate Naturals Sunday Bacon

directions:

1. Preheat oven to 400°F.
2. Brown Chorizo in sauté pan over medium heat until fully cooked. Set aside to cool completely.
3. Cut each pepper in half and remove the stem and any seeds.
4. Cut each slice of bacon into thirds and set aside.
5. Mix cream cheese and chorizo together until fully combined.
6. Spoon mixture evenly into each pepper. Wrap a slice of bacon around center of each pepper; with ends meeting at the bottom of pepper. Arrange peppers on a baking sheet lined with parchment paper.
7. Bake 20-25 minutes or until peppers soften and filling begins to brown slightly.
8. Broil for one minute to crisp bacon and remove from oven. Place on serving dish and watch them disappear!

