



Sausage Stuffed Jalapeño Peppers | Swaggerty's Farm

directions

1. Preheat oven to 375 degrees. Line a baking pan with parchment or foil.
2. Cut jalapeño peppers down the center longways from the stem to the tip. Scrape out seeds and membranes using a spoon and discard. Lay pepper halves, cut side up, on a prepared baking pan.
3. For filling mix together browned and crumbled sausage, softened herbed cream cheese, shredded pepper jack cheese and half the diced red bell peppers. Blend until well mixed.
4. Using a small spoon, generously fill halved jalapeños with sausage-cheese filling. Add remaining 1/4 cup diced red bell peppers to tops.
5. Bake for 20-30 minutes or until cheese is melted, hot, and just beginning to brown. Remove from oven, and let cool a few minutes before serving.

6 -12
servings

15 min
prep time

25 min
cook time

ingredients

6 medium to large jalapeño peppers

1/2 lb. Swaggerty's Farm Hot Roll
Sausage

or 2 Swaggerty's Farm Hot Italian
Dinner Links

8 oz Herbed Cream Cheese, softened

1 cup shredded Pepper Jack Cheese

1/2 cup diced red bell peppers, divided

To Serve

Serve the poppers warm, and put out your favorite dipping sauces nearby. Ranch or sweet pepper jelly can help cut heat from the peppers.

For more delicious recipe ideas and exclusive offers visit:

my.swaggertys.com/register