

Spicy Jalapeño Poppers

Ingredients:

- 2 Chick-fil-A® Spicy filets, finely chopped

- 2 oz Chick-fil-A® Ranch Sauce

- 1 12oz container of pimento cheese

- ¼ cup cooked bacon crumbles (optional)

- 10 (or 12) medium sized jalapeño peppers, halved with seeds and membrane removed



Directions:

- Wash hands for 20 seconds using soap and warm water. **If not using chicken immediately, pop in the fridge as soon as possible after purchase and remove once ready for prep.**

 1. Preheat oven or grill to 400F degrees. Line baking sheet with foil for easy clean up.
 2. In a medium sized bowl, blend chopped Chick-fil-A® chicken and pimento cheese. Mixture will be stiff.
 3. Place Jalapeño pepper halves onto baking sheet, sliced side up.
 4. Carefully fill peppers with chicken cheese blend. Do not over stuff.
 5. Top peppers with bacon crumbles.
 6. Bake or grill poppers for 10-15 minutes or until cheese is melted and peppers are softened.
 7. Carefully remove pan from oven or grill. Drizzle poppers with Buffalo or Ranch sauce prior to serving.