



In your box
10 Jalapeño Peppers
6 Bacon Strips
4 oz. Neufchâtel
4 oz. Shredded Cheddar Cheese
¼ cup Panko Breadcrumbs
4 oz. Shredded Swiss Cheese

CONTAINS milk, wheat



Holiday Special (Serves 6-8)

Three Cheese Bacon Jalapeño Poppers

with cheddar, Swiss, and cream cheese

NUTRITION per serving—Calories: 290, Carbohydrates: 10g, Fat: 22g, Protein: 15g, Sodium: 448mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
45-55 min.

Cook Within
5 days

Difficulty Level ● ● ○
Intermediate

Spice Level ● ● ● ● ●
Spicy

📌 You will need

Cooking Spray
Baking Sheet, Medium Non-Stick Pan, Mixing Bowl

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **375 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray



1

Prepare the Ingredients

- Halve **jalapeños** and scrape out all seeds and ribs with a spoon. *Removing ribs and seeds reduces spice level. Be sure to wash hands, utensils, and cutting board after working with jalapeño.*
- On a separate cutting board, cut **bacon** across its length into 1/4" slices.



2

Cook the Bacon

- Line a plate with a paper towel.
- Place a medium non-stick pan over medium heat and add **bacon**. Flip occasionally until crisp, 8-10 minutes.
- Remove to towel-lined plate to remove excess oil.



3

Make the Filling

- In a mixing bowl, thoroughly combine **Neufchâtel**, **cheddar cheese**, **Swiss cheese**, and **bacon**.



4

Fill the Peppers

- Fill **jalapeño peppers** with **filling** and place on prepared baking sheet.



5

Bake the Poppers

- Bake **poppers** until **cheese** browns, 13-18 minutes. Serve immediately, and Happy New Year!