



Natural Cheese

Cheesy Stuffed Jalapenos

Prep time: Cook Time: Servings: 8

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
String Cheese Sticks			16 Each
Jalapeno Peppers			32 Each
Raw Sliced Bacon			64 Each

Instructions

1. Preheat oven to 375°F.
2. Split each jalapeno lengthwise and remove seeds.
3. Cut string cheese in half so you have 2 equal size logs of string cheese.
4. Place 1 cut portion of string cheese into jalapeno pepper, then wrap 1 piece of raw bacon around each stuffed pepper; start and end each piece of bacon on the underside of pepper to hold the bacon in place.
5. Bake 20 minutes on a parchment paper lined baking sheet until bacon is to your likeness and cheese is melted.