

Bacon Wrapped Jalapeños

Keto-Friendly

Low Carb

Ingredients

- 2/3 cup jalapeño-cheddar cream cheese (or regular cream cheese)
- 6 jalapeños, halved and deseeded
- 6 slices Food Club Thick-Cut or Peppered Bacon
- Toothpicks

Directions

1. Preheat oven to 375° F.
2. With a spoon, fill the center of each jalapeño with cream cheese.
3. Cut each bacon slice in half. Wrap around the outside of each jalapeño, pulling the bacon tight to stretch around twice. Secure with a toothpick. Transfer to a parchment-lined baking sheet.
4. Cook for 21-25 minutes, or until bacon is golden. Remove toothpicks gently before serving.



Serves 6