BACON WRAPPED JALAPENO POPPERS

Makes 24 servings • Prep time: 20 min • Cook time: 20 min

Ingredients

12 medium-sized jalapenos
1 large ripe avocado
6 oz. cream cheese
Juice from 1 lime
12 slices bacon

Preparation

Slice the jalapenos in half lengthwise. Remove seeds and ribs. In a medium bowl, mash together avocado and cream cheese; mix in lime juice. Fill each jalapeno half with a spoonful of avocado mixture. Slice bacon in half and wrap each piece around one of the jalapeno halves. Place jalapenos on a parchment-lined cookie sheet and bake in a preheated 425°F oven until bacon is crisp and peppers are soft, about 15–20 minutes.

Nutrition information per serving:

60 calories, 5g fat, 2g saturated fat, 10mg cholesterol, 115mg sodium, 2g carbohydrate, 1g fiber, 1g sugars, 2g protein