



PINEAPPLE JALAPENO POPPERS

- 1 bag sweet mini peppers
- 3 Tbsp. **Pineapple Jalapeno Jelly**
- 1 brick (250g) cream cheese

Combine Pineapple Jalapeno Jelly with the cream cheese and let chill for 2 hours.

Wash and dry peppers. Slice peppers in half and remove seeds and ribs. Fill pepper halves with cream cheese mixture and serve.

Also delicious sprinkled with grated white cheese and baked at 350°F for 10 minutes.