

STUFFED BARBECUE JALAPEÑO PEPPERS



USED BRESC PRODUCTS



Parrillada Aio e Lemone
450g

INGREDIENTS

4 

- 8 jalapeño peppers
- 8 slices bacon
- 100 g cream cheese
- 20 g Bresc Parrillada aio e limone
- A few drops honey

PREPARATION METHOD

Cut the peppers lengthways in half and remove the seeds. Mix the cream cheese with the parrillada Aio e limone. Fill the peppers with the cream cheese and wrap them in the slices of bacon. Drizzle a little honey on the peppers and bake them for about 15 minutes at 180 °C. Take the peppers out of the oven and drizzle a little more honey on them. Allow to cool a little before serving.