

## STUFFED BARBECUE JALAPEÑO PEPPERS



### USED BRESC PRODUCTS



Bresc Parrillada Aio e  
Lemone 450g

### INGREDIENTS

10 

- 20 jalapeño peppers
- 20 slices bacon
- 250 g cream cheese
- 50 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.