

Jalapeño Popper Filling

16	oz	Cream Cheese, softened
1	C	Mayonnaise
4	oz	Chilies, chopped
2	oz	Jalapeño , chopped
1	C	Parmesan cheese
1	C	panko bread crumbs

Stir together cream cheese and mayonnaise in large bowl until smooth. Stir in green and Jalapeño chilies, ¼ cup parmesan, and ¼ panko crumbs.

To make a spread, top with remaining parmesan and panko in a oven proof dish and back at 350 until brown and bubbly.

For poppers, fill half Jalapeños with filling and sprinkle with panko/parmesan mix, then bake at 350 until brown and bubbly.