



Jalapeno Popper Bites made with Rustlin' Rob's Pickled Jalapenos

HEAT LEVEL: MEDIUM

Prep Time: 10 mins

Cook Time: 8 mins

Total Time: 18 mins

Servings: 48 bites

Adapted from: Trish - Mom On Timeout

INGREDIENTS:

- 8 oz. cream cheese, softened (light cream cheese is okay)
- 3 to 4 green onions, thinly sliced
- 2 [Rustlin' Rob's Pickled Jalapeños](#), diced (use less or more depending on preference)
- 10 slices bacon, cooked and crumbled, save 2 slices for garnish
- 8 oz. pepper jack cheese, shredded
- 4 oz. sharp cheddar cheese, shredded
- 48 tortilla scoops chips

DIRECTIONS:

1. Preheat the oven to 350 degrees.
2. Line two large baking sheets with parchment paper and set aside.
3. In a medium bowl, stir together cream cheese, green onions, pickled jalapeños, bacon, pepper jack and sharp cheddar cheese.
4. Spoon a rounded teaspoon of the filling into scoop chips.
5. Top with additional bacon and cheese if desired.
6. Bake for 8 to 10 minutes or until filling is bubbly and cheese is melted.
7. Serve immediately.