

# Sausage stuffed Jalapenos

## Ingredients

- 1 lb Ground Pork Sausage
- 8 oz package cream cheese
- 1 cup shredded parmesan cheese
- 1 lb large fresh jalapeno peppers, halved

## Instructions

### Directions

1. Preheat oven to 425 degrees F (220 degrees C).
2. Place sausage in a skillet over medium heat, and cook until evenly brown. Drain grease.
3. In a bowl, mix the sausage, cream cheese, and Parmesan cheese. Spoon about 1 tablespoon sausage mixture into each jalapeno half. Arrange stuffed halves in baking dishes.
4. Bake 20 minutes in the preheated oven, until bubbly and lightly browned. Serve with Ranch dressing.



## Summary

**Yield:** 12

**Prep Time:** 45 minutes

**Category:** Side Dish

**Cuisine:** American