

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