



## Jalapeño Popper Stuffed Mushrooms

Recipe By JASMIN QUEEN

SERVES: 4

### INGREDIENTS:

- 2 packages white button mushrooms, *cleaned and stems removed*
- 4 oz. cream cheese, *softened to room temperature*
- ½ cup pimento cheese
- 1 cup shredded cheddar cheese
- 1 jalapeño, *minced*
- 8 slices of bacon, *cooked and crumbled*
- 1 tbsp. garlic, *minced*
- salt and pepper, *to taste*

### TOPPINGS:

- shredded cheddar cheese
- green onions, sliced
- parsley, minced

### DIRECTIONS:

- 1. Preheat the oven to 400°F.
- 2. Combine cream cheese, pimento cheese, shredded cheddar cheese, jalapeño, bacon, garlic, and salt and pepper. Stir until all the ingredients are well mixed.
- 3. Spoon approximately 1 tbsp. of the filling into your mushroom.
- 4. Sprinkle with additional cheese.
- 5. Place the mushrooms on an oven safe cooling rack and bake for 20 minutes.
- 6. Top with green onions and parsley.

*You can substitute different types of mushrooms. I also like baby portobello.*

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