



stuffed jalapeno popper rolls;

1. (stuh-f'd hall-uh-peeno pah-purr rohlz) *noun*. Biscuit dough stuffed with a cheddar cream cheese jalapeno mixture.
2. Produces 8 servings.
3. Preparation 20 mins.
4. Oven temperature set to 350.

Ingredients;

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| 1 can biscuit dough | 1 jalapeno |
| $\frac{1}{4}$ onion | $\frac{1}{4}$ c. cheddar cheese, grated |
| 4oz cream cheese, softened | |

Instructions;

1. Slice jalapeno in two and remove seeds to desired level of spiciness. Dice jalapeno, and add to small bowl.
2. Dice onion and grate cheddar cheese, then add to small bowl with jalapeno.
3. Add cream cheese to jalapeno mixture and mix together thoroughly.
4. Flatten each biscuit slightly, then for each, place some jalapeno popper mixture in the center. Use your fingers to pull the edges of the biscuit, pinching them together firmly.
5. Place seam-side down on a tray and bake for 15 minutes or until golden brown.