

# ≡ BACON-WRAPPED FRESNO PEPPERS ≡

*A fresh take on a classic appetizer: red chile "poppers" stuffed with Pierce Chicken® Nacho Cheese Chicken Dip and wrapped in bacon.*

Today's patrons, especially millennials, get a thrill out of bold flavors. And the race to serve up new and exciting chile peppers is heating up! In fact, the term "spicy" now appears on more than 60% of menus and is expected to grow across all segments and types of cuisine.

*Source: Restaurant Business, 2015*



## NUTRITION FACTS

APPROXIMATE VALUES

**Yield:** 24 servings (3 "poppers" each)

Serving Size: 168g Amount Per Serving	% Daily Value*	
<b>Calories:</b>	460	
<b>Total Fat:</b>	40g	62%
<b>Cholesterol:</b>	85mg	28%
<b>Sodium:</b>	820mg	34%
<b>Total Carbohydrate:</b>	5g	2%
Dietary Fiber:	1g	4%
Sugars:	2g	
<b>Protein:</b>	18g	

\*Percent Daily Values are based on a 2,000 calorie diet.

Allergens: milk

## INGREDIENTS

Pierce Chicken® Chicken Dipz Nacho Cheese Chicken Dip (Code #17823)	4½ cups
Fresno peppers	36 each
Bacon	72 slices

## METHOD

1. Cut each pepper in half lengthwise; remove seeds.
2. Fill each pepper half with 1 tablespoon Nacho Cheese Chicken Dip.
3. Wrap each stuffed pepper half with 1 slice bacon.
4. Bake "poppers" at 400°F for 20 to 25 minutes or until bacon is crisp and Nacho Cheese Chicken Dip is heated through.