

JALAPENO POPPER PASTA SALAD

Roasted jalapeños, roasted corn, red pepper, cheddar cheese and bacon bits are combined with twisted elbow macaroni in a sour cream, mayonnaise and cream cheese dressing.

To one (5 lb.) container of Mrs. Gerry's Jalapeño Popper Pasta Salad:

- Mix in cumin, chili powder, or smoked paprika for a more spiced flavor OR
- Mix in 8 oz of softened cream cheese to thicken the salad OR
- Mix in 1 - 2 cups of preferred flavor of shredded cheese.

Garnish with any of the following: slices of fresh or canned jalapeños, bacon crumbles, or fresh green onions.

Serve immediately or maintain at 33-39°F.

JALAPENO POPPER STUFFED BREAD:

Grab a baguette, cut the ends off and cut into 3 equal sized portions. Hollow out the inside of the baguette, leaving ½" of crust all the way around. Stuff each of the baguette portions with **Mrs. Gerry's Jalapeño Popper Pasta Salad**. Place on baking sheet, brush with butter, and bake at 350°F for 20 minutes.

JALAPENO POPPER CASSEROLE:

To one 5 lb. container of **Mrs. Gerry's Jalapeño Popper Pasta Salad**, add add 1 cup each of shredded cheddar and shredded mozzarella cheese. Mix well. Place into a 9x13" casserole pan and spread evenly throughout. Top with a mixture of bread crumbs and grated parmesan cheese. Bake at 425°F for 20 minutes.

JALAPENO POPPER STUFFED CHICKEN:

Mix 1 cup of shredded cheddar cheese and 3 cups of **Mrs. Gerry's Jalapeño Popper Pasta Salad** together. Butterfly boneless chicken breasts by cutting a pocket into the breast. Stuff the pocket with the salad and cheese mixture. Wrap the stuffed chicken with 3 pieces of uncooked bacon. Season as desired. Bake at 375°F, or grill, until internal temperature of the chicken reaches 165°F. Note: Serve immediately or maintain at 165 - 180°F.

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JALAPENO POPPER STUFFED PEPPERS

Ingredients:

- 4 cups *Mrs. Gerry's Jalapeño Popper Pasta Salad*
- 4 whole bell peppers, any color, medium sized
- ¼ cup chicken broth
- 2 cups shredded cheddar cheese
- 2 tablespoons crumbled bacon pieces

Directions:

Preheat oven to 350°F. Add the ¼ cup chicken broth to a 9" x 13" baking pan. Wash the bell peppers, then cut them in half from top to bottom. Scoop out seeds and cut off the stem from each of the halves.

In a bowl, mix 4 cups of *Mrs. Gerry's Jalapeño Popper Pasta Salad* and 1 cup of the shredded cheddar cheese. Once cheese is mixed in, evenly stuff the peppers with the salad mixture.

Use the remaining 1 cup of shredded cheddar cheese to add a top layer to each stuffed pepper. Then, sprinkle the peppers with the crumbled bacon pieces. Place the stuffed peppers in the 9" X 13" pan containing the chicken broth and put the pan in the oven. Bake for 30 minutes or until the internal temperature reaches 165°F and the peppers are well cooked. After baking allow to cool for a couple minutes before serving.

Serve immediately or maintain at 165° to 180°F

JALAPENO POPPER WONTON CUPS

Ingredients:

- 1 (5 lb.) container *Mrs. Gerry's Jalapeño Popper Pasta Salad*
- 36 wonton wrappers
- 12 oz. shredded cheddar cheese
- 2.5 oz. crumbled bacon pieces
- cooking spray
- mini muffin pans
- Garnish: sour cream and fresh jalapeno slices

Directions:

Preheat oven to 350°F. Lightly spray the mini muffin pans with cooking spray. Then, lightly spray each wonton wrapper on both sides and directly place into the muffin pan while forming it into one of the cups (If preferred, substitute the wonton wrappers for tortilla chip cups and omit cooking spray). Bake the empty wonton cups for 8 minutes.

After the initial 8 minute bake, pull the muffin pans out of the oven and begin filling each cup with a generous spoonful of *Mrs. Gerry's Jalapeño Popper Pasta Salad*.

Once all cups are filled, add a layer of shredded cheddar cheese to each and top it off with a few pieces of crumbled bacon. Place the pans back in the oven and cook for an additional 12 minutes. Allow to cool for a few minutes and garnish if desired.

Serve immediately or maintain at 165° to 180°F