# Armadillo Eggs

May 30th, 2017

**This recipe serves: 6**

Prep Time: 01:15
Cook Time: 01:00

This is possibly the best Jalapeño Popper that you will ever eat. Think Jalapeño Poppers on steroids. The cheese filling i s a flavorful blend of equal parts of Gorgonzola Cheese (a pungently flavorful Italian Blue Cheese) and Neufchatel Chee se (Cream Cheese with lower milkfat). Each Armadillo Egg is wrapped in bacon. 'Nough said...

## Ingredients:

1 dozen Jalapeño Peppers or Mini Sweet Peppers

1 pack center cut Bacon

8 oz Gorgonzola Cheese

1 pack (8 oz) Neufchatel Cheese

## Directions:

**Preheat oven to 400° F.**

Carefully slice the top off each pepper, removing the stem. Use a potato peeler or small knife to gently remove the seed s and the white core (pith), ensure that you do not cut or tear the pepper.

In a microwave-safe bowl, mix the Gorgonzola Cheese and the Neufchatel Cheese. Microwave on high for 1 minute. Mix thoroughly.

Use a piping bag or a spoon to stuff each pepper with the cheese mixture.

Wrap each pepper with bacon until it is completely covered.

Stand upright in a pan to that the cheese does not leak out as it melts.

**Bake at 400° F for 40 minutes** or until the bacon is browned and crisp and looks like tiny armadillo eggs.

*The creator of this recipe can be reached at iTestStuff@gmail.com*