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Recipe Title: Chicken Jalapeno Poppers

Recipe Ingredients:

- Jalapenos
- 2 Cloves of Garlic
- 2 Teaspoons of Crushed Red Peppers
- Cheddar Cheese
- Spinach
- 1 Tablespoon of Garlic
- Chicken Breast
- Bacon

Recipe Instructions:

1. Cut a “T” in a jalapeno and stuff it with a few small cubes of Cheddar Cheese (basically get as much cheese in there as possible). Set it aside.
2. Finely Mince 2 cloves of garlic.
3. Chop a handful of spinach up.
4. Put Garlic and Spinach in a frying pan with two teaspoons of crushed red pepper and a tablespoon of butter. Cook for 3-5 minutes.
5. Let the garlic and spinach cool then drain of liquid. Set aside.
6. Butterfly chicken breast and pound until it is about $\frac{1}{4}$ inch thick.
7. Cut the chicken into strips about 3-4 inches long and $\frac{1}{2}$ wide “assembly”.

8. Spread the garlic and spinach on the chicken.
9. Wrap the chicken around the jalapeno, and then wrap a strip of bacon around that.
10. Spear the bundle with a toothpick to keep it all together.
11. Fry for about 3-4 minutes on each side.
12. Serve with ranch or blue cheese on the side.