

# **Crescent Jalapeño Poppers**

Popular

SERVINGS

40 min.

SERVINGS

6

119 kcal

ANTIPASTI STARTER SNACK APPETIZER

## Ingredients

8 slices bacon halved (from 2.2-oz package)
0.3 cup philadelphia cheese and herb cooking creme with garlic and herbs (from 5.2-oz container)
4 jalapeno (3 inches long)
8 oz regular crescent rolls refrigerated canned

### **Equipment**

0.5 cup pineapple

baking sheet
oven

Directions			
Heat oven to 375F. Carefully remove stems from chiles; cut each in half lengthwise and again horizontally to make 4 pieces.			
Remove and discard seeds. Spoon about 1 teaspoon cheese into each chile quarter. Wrap hal slice of bacon around each.			
On cutting board, unroll dough; separate dough into 8 triangles. From center of longest side to opposite point, cut each triangle in half, making 16 triangles.			
Place chile, cheese side down, on dough triangle. Fold 1 point of triangle over filling; fold 2 remaining points over first point.			
Place on ungreased cookie sheet.			
Bake 12 to 15 minutes or until golden brown. Immediately remove from cookie sheet.			
Serve with salsa.			
Nutrition Facts			
PROTEIN 7.49% FAT 69.92% CARBS 22.59%			
Droportios			

#### **Properties**

cutting board

Glycemic Index:5.67, Glycemic Load:0.4, Inflammation Score:-1, Nutrition Score:1.554347841636%

#### **Flavonoids**

Luteolin: 0.05mg, Luteolin: 0.05mg, Luteolin: 0.05mg, Luteolin: 0.05mg Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg

### Nutrients (% of daily need)

Calories: 119.47kcal (5.97%), Fat: 9.47g (14.57%), Saturated Fat: 4.1g (25.63%), Carbohydrates: 6.88g (2.29%), Net Carbohydrates: 6.71g (2.44%), Sugar: 2.24g (2.49%), Cholesterol: 12.36mg (4.12%), Sodium: 214.84mg (9.34%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 2.28g (4.57%), Vitamin C: 6.62mg (8.02%), Selenium: 2.23µg (3.19%), Manganese: 0.05mg (2.62%), Vitamin B3: 0.51mg (2.57%), Vitamin B6: 0.05mg (2.49%), Vitamin B1: 0.04mg (2.39%), Vitamin A: 95.76IU (1.92%), Phosphorus: 17.16mg (1.72%), Iron: 0.25mg (1.37%), Vitamin E: 0.17mg (1.16%), Potassium: 36.08mg (1.03%)