

Jalapeño Popper Cups

Yield: 30 Servings 1 Popper Each **Author:** Lauren

Prep time: 20 M Cook time: Total time: 20 M

Spicy jalapeño mixed with cream cheese, greek yogurt, cheddar cheese and bacon and scooped into Phyllo Cups!

INGREDIENTS:

- 1 8oz package Reduced Fat Cream Cheese
- 1 cup Plain Non-Fat Greek Yogurt
- 1 7oz Bag Fat Free Cheddar Cheese
- 3 Jalapeños
- 8 pieces Turkey Bacon
- 4 Tbsp Chopped Fresh Chives
- 2 tsp Garlic Powder
- 2 tsp Onion Powder
- 30 Phyllo Cups

INSTRUCTIONS:

1. Soften the cream cheese and mix in a bowl with greek yogurt
2. Add in the garlic powder and onion powder and mix well
3. Stir in the 3 tbsp of the chopped chives and cheddar cheese
4. Carefully cut and remove jalapeno seeds and chop the jalapeno into small cubes. Add them to the popper mix.
5. Place turkey bacon on a microwave safe plate lined with paper towel and microwave for 3 minutes. If not crispy, add an addition 30 seconds each time until crispy to avoid burning
6. Crush 6 bacon pieces and add them to the mix
7. Crush the other two pieces and set aside for topping
8. Using two spoons, scoop about a tablespoon of mix into each phyllo cup and top with remaining bacon and chives
9. Serve cold and enjoy!