



# Noreen's Kitchen

## Tropical Chicken

### Jalapeno Poppers

#### Ingredients

1 1/2 cups canned chicken, flaked	1, 20 ounce can crushed pineapple, drained
1 cup shredded cheddar cheese	1/2 cup onion, chopped fine
1 brick (8 ounces) cream cheese, softened	Fresh Jalapenos, split and seeded
1/2 cup mayonnaise	cooked bacon strips cut in half
1/2 cup sour cream	chives for garnish if desired

#### Step by Step Instructions

Preheat oven to 400°.

Beat cream cheese along with mayonnaise, and sour cream using a hand mixer, until well blended.

Add cheddar cheese, onion and crushed pineapple and blend well until smooth.

Add chicken and blend until well incorporated. Taste for seasoning and add salt and pepper to taste or even a dash of hot sauce if you like.

Prepare the jalapenos by splitting them lengthwise and removing the seeds and membrane with the edge of a small spoon. Take a very small sliver of the pepper off of each bottom so they will lay flat on the baking sheet.

Prepare a baking sheet with foil or parchment paper.

Stuff the halved jalapenos with the filling mixture generously. Mounding the filling on the top and then smooth down.

Lay the jalapeno halves on the baking sheet .

When you get all the jalapenos filled, lay a half slice of bacon on the top of each one.

Bake for 15 to 20 minutes or until the filling is slightly puffed and a bit melty. The jalapenos should be tender crisp and the bacon should also be crisp.

Remove from oven and sprinkle with chopped chives if desired.

Allow to cool for five minutes before serving.