



Jalapeño Popper Pizzas

These bite-size pizzas taste just like their namesake and are sure to bring the heat on game day.

Ingredients

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|----------------------------------------------------|-------------------------------------------------------|
| 1 pkg (11 oz) refrigerated thin crust pizza crust | 2 jalapeño peppers |
| 4 slices bacon | 4 oz cream cheese, softened |
| 1 small red bell pepper (about ½ cup finely diced) | 1 cup shredded cheddar cheese, divided |
| | 1 cup corn chips, crushed (about ½ cup crushed chips) |

1. Preheat oven to 425°F. Place dough onto **Cutting Board** (do not unroll dough). Using a sawing motion, slice dough into 24 disks using **Utility Knife**. Place disks onto **Large Bar Pan**; press to flatten and seal seams. Bake 11-13 minutes or until golden brown.
2. Meanwhile, slice bacon into ¼-in. pieces; cook in **(8-in.) Sauté Pan** over medium-high heat 8-10 minutes or until crisp. Remove bacon from pan using **Slotted Turner**; drain on paper towels. Drain pan, leaving 1 tsp drippings in pan. Finely dice bell pepper using **Utility Knife**. Chop jalapeños using **Food Chopper**. Add bell pepper and jalapeños to pan; cook over medium heat 2-3 minutes or until tender.
3. Combine cream cheese, ½ cup of the cheddar cheese, peppers and bacon in **Classic Batter Bowl**; mix well. Divide cream cheese mixture evenly over crusts. Sprinkle with remaining cheese and crushed chips. Bake 4-6 minutes or until cheese is melted and crusts are golden brown. Remove pan from oven to **Stackable Cooling Rack**. Serve using **Mini-Serving Spatula**.

Yield: 24 pizzas

Nutrients per serving (1 pizza): Calories 90, Total Fat 5 g, Saturated Fat 2.5 g, Cholesterol 10 mg, Carbohydrate 8 g, Protein 3 g, Sodium 160 mg, Fiber 0 g

Cook's Tips: If desired, a 13.8-oz package of refrigerated pizza crust can be substituted for the refrigerated thin crust dough. Cut into 15 disks and increase bake time to 13-16 minutes.

For maximum impact, the veins and seeds of the jalapeño peppers have been kept in this recipe. For a mild version, remove and discard them.