

West Coast Chilli Poppers

Servings: 5

Prep Time: 5min

Cook Time: 10min



Ingredients

- 8 large jalapeño chilies sweet chili
- 230g low fat cream cheese
- 250g smoked bacon
- butcher's string, to tie

Directions

1. Remove the stems so that you can clean out the potent seeds of the chilies. Make a little hole at the bottom end of each chili to aid filling with the cream cheese. Roll bacon around each prepared chilli and tie neatly.
2. First, sear the poppers in a pan to make sure the bacon is cooked. Then transfer them to the braai for that authentic smoky flavour.
3. One tub of cream cheese will easily fill 8 large chilies.
4. Plate on a cutting board with wax paper and slices of lime.