

Healthy Recipe of the Week

Use Organic ingredients whenever possible.

Roasted Garlic Chicken Stuffed Jalapeno Poppers

From Julie Bauer of www.paleomg.com

If jalapenos are too spicy for your taste, you can substitute poblano peppers. The best mayo you could use would be a homemade, Paleo-style one. If you will be using a store bought mayo, look for one that uses non-gmo ingredients. We use the Spectrum brand.

Makes 12 jalapeno poppers

1 head of garlic
2 cups cooked chicken, finely chopped
1/3 cup mayo
1/4 tsp smoked paprika
1/4 tsp sea salt
6 jalapenos, cut in half, seeds removed
6 slices of bacon, cut in half length-wise

1. Preheat oven to 400°F. Cut the end off the head of garlic to expose the cloves. Wrap head of garlic in foil and place in oven to bake for 30 minutes. Once garlic cloves have softened and become a rich golden color, squeeze garlic cloves out of the bulb and place into a large bowl. Use a spoon to smooth out the cloves to make a paste. Turn oven temperature down to 375 degrees.
2. While the garlic is cooking prepare the other ingredients.
3. In the same bowl as the garlic paste, add the chicken, mayo, paprika, and salt. Mix until well combined.
4. Scoop mixture into jalapeno halves, then wrap a half piece of bacon around the jalapeno, tucking the ends underneath the jalapeno and place on a parchment paper, or foil, lined baking sheet.
5. Place in the oven to bake for 20-25 minutes, until bacon is crispy and cooked through.
6. Let cool for about 5 minutes before serving.