

# Cuban Sandwich Stuffed Jalapenos

## Ingredients

- 20 jalapenos\*
- 8 oz fat free cream cheese
- 8 ounces ham diced
- ¼ cup pickles, minced
- ½ tablespoon mustard
- 1/3 cup shredded cheese

## Instructions

1. Preheat oven to 375 degrees.
2. Slice your jalapenos in half, remove stem and seeds.
3. In a medium bowl, combine cream cheese, ham, pickles, and mustard.
4. Line jalapeno halves on a baking sheet, spoon mixture into each half.
5. Sprinkle shredded cheese on top.
6. Bake for 20 minutes
7. Serve and enjoy!

Nutrition Facts	
Serving size: 4 pepper halves	
Servings: 10	
Amount per serving	
<b>Calories</b>	<b>62</b>
	% Daily Value*
<b>Total Fat</b> 2.6g	<b>3%</b>
Saturated Fat 1.3g	<b>7%</b>
<b>Cholesterol</b> 10mg	<b>3%</b>
<b>Sodium</b> 341mg	<b>15%</b>
<b>Total Carbohydrate</b> 3.6g	<b>1%</b>
Dietary Fiber 0.9g	<b>3%</b>
Total Sugars 1.5g	
<b>Protein</b> 6.2g	