

Napoleon Piquillo Peppers are tangy little peppers that have been roasted, peeled and are ready to use, right from the jar. Here, they are stuffed with goat cheese and capers and then breaded in a crispy panko crust. Irresistible!

Piquillo Pepper Poppers

Makes approximately 9 appetizer servings



- 1 (9.9 oz) jar Napoleon Piquillo Peppers
- 3 tablespoons Napoleon Extra Virgin Olive Oil
- $\frac{3}{4}$ cup panko bread crumbs*
- scant $\frac{1}{4}$ teaspoon salt
- 4 oz cream cheese - softened
- 4 oz goat cheese – softened
- 1 teaspoon Napoleon Garlic Paste
- 1 tablespoon Napoleon Capers – drained and rinsed
- 1 egg
- 1 tablespoon milk

Preheat oven to 425° F

Remove peppers from their canning liquid, rinse under running water, pat dry and reserve.

Combine the olive oil, panko and salt in a small sauté pan. Set heat to medium and cook the crumbs, stirring constantly, until light golden brown, about 2 minutes. Transfer toasted panko to a plate and reserve.

To make the cheese filling, in a small bowl, combine the softened cream cheese, softened goat cheese, garlic paste and capers.

Spoon approximately 1 tablespoon of cheese mixture deep into the cavity of each pepper, being careful not to tear the flesh.

In a small bowl, beat together the egg and milk. One at a time, dip each stuffed pepper into the egg and dredge in the toasted panko crumbs, pressing to coat and pinching the open end closed. Place the crusted peppers on the prepared baking sheet and bake until the exterior is browned and crunchy, 8-10 minutes.

* Panko crumbs are Japanese style bread crumbs found on the Asian aisle of the supermarket.

Approximate Nutritional Value Per Serving: Calories 167, Total Fat 13g, Saturated Fat 5g, Trans Fat 0g, Cholesterol 43mg, Sodium 622mg, Total Carbohydrate 8g, Dietary Fiber 1g, Sugars 1g, Protein 5g

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