

BUFFALO CHICKEN JALAPEÑO POPPERS

INGREDIENTS

- 1 lb cooked chicken - shredded or chopped
- 12 tbsp. Frank's Red Hot sauce
- 4 tbsp. approved mayonnaise
- 15 Jalapeños - halved and seeds removed
- Chives - chopped

PREPARATION

1. Mix the chicken, Frank's Red Hot sauce, and mayonnaise together in a medium bowl.
2. In a skillet, over medium heat, cook the jalapeños in 1 tbsp. olive oil. Turn occasionally, until they are lightly seared on the edges and bottoms and beginning to soften. You may have to cook them in batches.
3. When the Jalapeno is finished cooking, place the halves cut-side-down to drain on a plate.
4. Turn Jalapeno cut-side-up and spoon a generous portion of the chicken mix filling into each jalapeño cavity.
5. Top each popper with chives before serving.

