



Potato Stuffed Jalapeno Peppers

From the kitchen of B.J. Thompson

Note* It is acceptable to use either freshly made or leftover mashed potatoes. You can refer to my previous recipe “Cooking Potatoes 101” for perfect mashed potatoes.**

1 lb fresh ground turkey
1 T extra virgin olive oil
1 T minced garlic
1 T minced ginger
1 C mashed Yukon Gold potatoes
1 C finely shredded Swiss cheese
12 XL jalapeno peppers

1. Preheat oven to 400°F.
2. Add olive oil to a frying pan. Sauté minced garlic and ginger on high heat for about one minute (stirring often.) Add ground turkey and reduce heat to medium. Continue frying until the ground turkey is cooked through completely. Drain.
3. In a separate bowl blend the mashed potatoes and the Swiss cheese.
4. Cut the jalapeno peppers in half. Remove the seeds and membranes. (If you like your peppers extra hot you can blend the seeds and membranes into the potato mixture.)
5. Line a baking tray with parchment paper. Place a baking rack on the tray.
6. Fill each jalapeno pepper half-way full with ground turkey mixture. Add the potato and swiss cheese mixture until the peppers are slightly heaped.
7. Bake for 25 minutes.