

## Halloweeno Jalapeno Poppers

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Makes 20

### Ingredients

10 jalapeño peppers, sliced in half lengthwise and pith/ seeds removed (use rubber gloves so your hands don't burn from the jalapeño). Leave the stem if you can on some or all of the halves.

8 ounces cream cheese, room temperature

8 ounces jack cheese, shredded

1 scallion (green onion), finely chopped

1/2 teaspoon salt

1 package refrigerated crescent rolls (I use Pillsbury)

2 eggs, beaten

candy eyeballs (can be purchased at Michael's or on Amazon)

Preheat oven 400° F. In a small bowl, mix the cream cheese, jack cheese, scallion and salt until well blended.

Roll out the crescent rolls and separate into 4 rectangles (not triangles) with a perforation in the middle of each. Press your fingers into the perforations to seal them. Using a pizza cutter, cut each rectangle into 10 long pieces lengthwise.

Fill each jalapeño half with the cheese mixture. Wrap each jalapeño half with the dough, leaving a space for the eyes. Use two pieces of dough if necessary. Brush with egg mixture and place on baking sheet.

Bake in oven for 8-10 minutes. Remove from the oven and press the eyes into the cheese where the opening is. Serve immediately.

**Credit: [thehopelesshousewife.com](http://thehopelesshousewife.com)**