

CHOCOLATE JALAPENO POPPERS

Yield: 40 Jalapeno Poppers

Equipment

Food Processor

Dehydrator

Slice 20 medium jalapeno peppers lengthwise and de-seed. Rinse and set aside.

CHOCOLATE FILLING

2/3 cup	cashew butter
2/3 cup	coconut nectar
2/3 cup	chocolate powder
1 teaspoon	vanilla extract

Process in a high-speed blender until creamy and smooth.

BREADING

1/3 cup	walnuts
1/3 cup	almonds
2 tablespoons	flax seeds, chia seeds or a blend of the two.

Process into a fine powder.

Slice jalapenos in half and de-seed. Stuff with chocolate filling and top with breading. Dehydrate at 105 degrees for approximately 15-18 hours, or until peppers have softened to your liking.

- *Chef Sheree Clark*