

*Buffalo Turkey Jalapeno Popper Dip*

1. ½ C. Parmesan Cheese
2. 2 - 8oz. packages cream cheese, room temp
3. 1 C. mayonnaise
4. 1 C. shredded Mexican blend cheese
5. ¼ C. Chef William Creations Buffalo Ghost Hot Sauce
6. 1 (4oz.) can chopped green chilies
7. 1 (4oz.) can sliced jalapenos
8. 1 C. cooked turkey, shredded

1 C. Panko bread crumbs  
½ stick butter, melted  
½ C. Parmesan cheese  
Non-stick cooking spray

Preheat oven to 375 degrees F.

In a food processor, add the first 8 ingredients and process until smooth. Don't drain the cans of peppers, the liquid will add great flavor! Spread the dip into a non-stick cooking sprayed 2-quart casserole.

Blend Panko Bread crumbs, butter, and Parmesan cheese in a small bowl then sprinkle evenly over the dip. Bake for about 20 minutes. The top should be browned and the dip bubbling gently at the edges.

Serve with Reduced Fat Triscuits.