



Ingredients

For the Fo' Popper Mix
(Prepares 6 grilled cheese sandwiches)

- Wonder® White Texas Toast
- 2 teaspoon vegetable oil
- ⅓ cup chopped red bell pepper
- ⅓ cup chopped green bell pepper
- ½ cup diced white onion
- ⅓ cup chopped green onion
- 3 ounces sweet corn nibblets
- ¾ pound Jalapenos – Roasted and dried
- 4 cloves of garlic – roasted
- 4 tablespoons of cream cheese
- ½ pound of shredded mix cheese

Fo' Popper Grilled Cheese

 [focheezyfoodtruck](#)

How to Make

 **Prep Time: 30 mins | Mix Cook Time: 10 mins**
Sandwich Cook Time: 20 mins | Total Time: 45-50 mins

1. To prepare the mix, sautéed off the peppers, onions and corn together till cooked in a pot. Add in the cream cheese and melt.
2. Grind up or finely chop the roasted jalapenos and garlic, and add to the pot.
3. Mix in the shredded cheese and stir all together. Add salt to taste.
4. To prepare the Fo' Popper Grilled Cheese Sandwich, spread the mayo on two slices of white sliced Wonder® Bread.
5. On one slice add ¼ cup of mozzarella cheese, scoop Fo' Popper mix on top of cheese and add another 1/3 cup of mozzarella on top of mix.
6. Close the sandwich with the other slice of Wonder® Bread with the mayo side up. Garnish by placing two slices of jalapenos into the mayo beside the sandwich.
7. Grill the sandwich over medium heat with the mayo side down to start. Cook until thoroughly heated.
8. Slice in half and enjoy your Fo' Popper Grilled cheese made with Wonder® Bread!