



Spicy and Cheesy Pigs in a Blanket Recipe

How to:

1. If needed, preheat your air fryer or oven to 350 degrees (F).
2. In a mixing bowl, mix together the cream cheese, jalapeno juice, chopped jalapeños, cheddar and chili lime seasoning. If you do not want the spiciness, omit the jalapeños and juice. You can omit the seasoning too if you wish. Mix together until well blended. You can use a [hand held mixer](#) if needed.
3. Open the tube of crescent rolls and roll out each crescent roll flat onto a nonstick surface. I use these [flexible cutting boards](#) and love them
4. Spread a tablespoon or more of your cream cheese mixture onto each crescent roll.
5. Cut 4 hot dogs in half and roll them up one at a time into the cream cheese mixture coated crescent rolls.
6. Place each rolled hot dog onto a parchment lined baking sheet and bake in the oven for 10-15 minutes or until golden brown.
7. Use a spatula to remove and eat and enjoy! We eat leftover cream cheese mixture on [water crackers](#) and it's delicious!

Time to Put This Recipe Creation Together:

30 minutes

3-4 servings

Suggested kitchen tools: : [Large glass bowl](#) (or any large mixing bowl), [air fryer](#) or oven, spatula, parchment paper, cookie sheet, knife or [spreading tool](#)

The Ingredients

- 8 ounces cream cheese, softened until spreadable
- 3-4 teaspoons nacho sliced jalapeños JUICE (juice from the jar of nacho sliced jalapeños)
- 1-2 tablespoons chopped nacho sliced jalapeños
- 1 cup shredded cheddar
- 2 teaspoons [chili lime seasoning](#) (I got mine at Whole Foods and Kroger grocery stores but many other stores like Trader Joe's [and Walmart](#) has it too)
- 8-ounce tube of crescent rolls
- 4 hot dogs, cut in half. (I used an organic chicken hot dog, but you could use a vegan version or a [mini hot dog](#) or whatever you like best)

Tips and Tricks:

- Try adding a different cheese for a different flavor, like a smoked version
- Use any other seasonings as desired
- Omit the jalapeños and juice to remove the spicy level



RECIPE CREATED BY CAROLYN J. BRADEN
CAROLYNSBLOOMINGCREATIONS.COM