

These jalapeño poppers are creamy in the middle with crispy bacon on the outside. If you take the seeds out, they'll have a very mild spice. They're easy to make and taste so much better than traditional poppers.

INGREDIENTS:

- ½ cup cream cheese
- ½ cup shredded sharp Cheddar cheese
- 12 jalapeno peppers, halved lengthwise, seeds and membranes removed
- 12 slices bacon



INSTRUCTIONS:

1. Gather ingredients. Preheat the oven to 400 degrees F (200 degrees C). Line a baking sheet with aluminum foil.
2. Slice jalapenos lengthwise and remove seeds and membranes. You might want to wear gloves and make sure you do not touch your face until you wash your hands very well.
3. Mix cream cheese and Cheddar cheese together in a bowl until evenly blended. Fill each jalapeño half with cheese mixture.
4. Put halves back together and wrap each stuffed pepper with a slice of bacon. Arrange bacon-wrapped peppers on the prepared baking sheet.
5. Bake in the preheated oven until bacon is crispy, 25 to 35 minutes.

6. Serve hot with your favorite dipping sauce. Enjoy!

Nutrition Facts

Servings Per Recipe 6
Calories 213

	% Daily Value *
Total Fat 18g	23%
Saturated Fat 9g	44%
Cholesterol 51mg	17%
Sodium 540mg	23%
Total Carbohydrate 3g	1%
Dietary Fiber 1g	3%
Total Sugars 1g	
Protein 11g	
Vitamin C 12mg	62%
Calcium 88mg	7%
Iron 1mg	4%
Potassium 196mg	4%

Nutrition is provided as a courtesy and is an estimate. If this information is important to you, please have it verified independently.