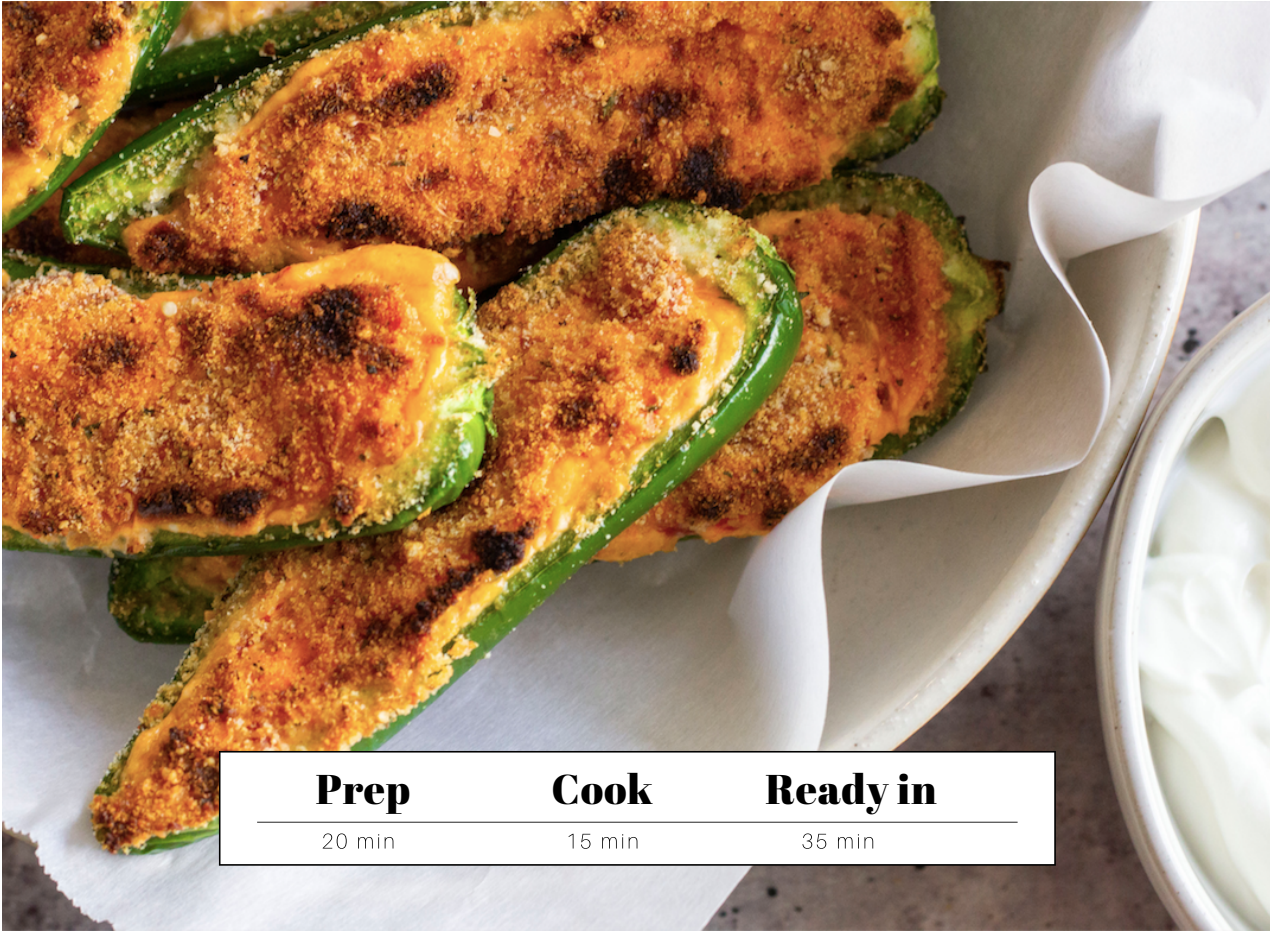


Jalapeno Poppers

by Mario Camacho Foods



Prep

20 min

Cook

15 min

Ready in

35 min

Ingredients

5 jalapeños
4.5oz cream cheese
2.5oz Mario whole red pepper, diced
1/2 cup cheddar cheese, shredded
2 tablespoons dry bread crumbs
1 tablespoon parmesan, finely grated
1/2 teaspoon paprika
Salt and pepper to taste
Sour cream, to serve

Directions

1. Grab your jalapeños and slice them vertically, forming two boat-like shapes. Deseed with a teaspoon.
2. In a medium sized bowl, combine 4 tbsp breadcrumbs, 2 tbsp parmesan, 1 tsp smoked paprika and a pinch of salt & pepper (to taste). Set aside.
3. In a separate bowl combine red peppers, cream cheese and cheddar cheese. Once combined, begin filling sliced jalapeños with your cream cheese mixture just above level height (around 1 tbsp per 'boat' depending on jalapeño size).
4. Evenly space out on a baking tray and bake for around 10-15 mins at 400F, just until they start to bubble. Then switch to broil for around 3 mins or until golden and crispy on top

Perfect appetizer for any occasion