



BACON-WRAPPED JALAPEÑO POPPERS

Everything is better wrapped in bacon, especially cream cheese jalapeño poppers!

INGREDIENTS

Prep Time: 25 minutes

Cook Time: 25 minutes

Servings: 12

12 jalapeño peppers
8 ounce cream cheese, at
room temperature
1 cup cheddar cheese
1/2 teaspoon onion powder
1/2 teaspoon salt
1/2 teaspoon pepper
12 slices bacon (do not use
thick cut)

DIRECTIONS

1. Preheat the oven to 400 degrees. Spread a baking sheet with tin foil and spray with cooking spray generously.
2. Slice the jalapeños in half lengthwise. Clear out the seeds with a spoon and de-rib with a knife.
3. In a small mixing bowl beat together the cream cheese, shredded cheese, onion powder, and salt and pepper. Beat until thick and creamy.
4. Fill each pepper half with cream cheese mixture.
5. Cut the bacon slices in half horizontally. Wrap each individual pepper half in a slice of bacon. Puncture pepper with toothpick to keep bacon in place.
6. Place peppers on lined baking sheet and bake the peppers for 20-25 minutes. The bacon should be crispy. Serve warm. Enjoy!