



# Jalapeño Poppers



**Servings:** 4 (12 poppers)  
**Total Time:** 45 mins  
**Cooking Time:** 10-15 mins  
**Pre-heat Oven to 220° C**



## METHOD

Trim the stalk of the jalapeño peppers, halve them lengthwise and remove the seeds.

## INGREDIENTS

*6 large jalapeño peppers*

*1 tsp finely chopped garlic*  
*125g cream cheese with onion & chives*  
*65g Cheddar cheese, finely grated*  
*¼ tsp freshly ground black pepper*  
*¼ tsp finely chopped chillies (optional)*  
*½ tsp green onion seasoning*  
*65g onion flakes (dried)*

*250g streaky bacon*  
*12 toothpicks*



In a large bowl, mix the garlic, cream cheese, Cheddar cheese, pepper, chillies, green onion seasoning & onion flakes together well and fill each jalapeño half.

Wrap each jalapeño half with bacon and secure with a toothpick.

Place on a greased baking tray and bake in the oven for 10-15 mins, watching carefully to not burn or overcook the bacon. Do not grill the peppers as they will burn! Transfer to a serving plate & serve.



## VARIATIONS

Substitute the streaky bacon with pancetta, back bacon or beef carpaccio.

