



Jalapeño Poppers

Ingredients

- 12 large jalapeño peppers
- 8 oz. Life Every Day cream cheese, softened
- 1 cup cheddar cheese, grated
- ½ tsp. onion powder
- ½ tsp. garlic powder
- ¼ tsp. salt
- ⅛ tsp. ground black pepper
- 6 slices of bacon, cooked and crumbled
- 2 Tbsp. fresh chives, chopped

Directions

Preheat the oven to 400°F. Line a baking sheet with parchment paper.

Prep the jalapeño peppers: Slice the peppers in half lengthwise. Remove the seeds and the white membranes from the peppers.

Make the filling: In a medium bowl, add the softened cream cheese, grated cheddar cheese, onion powder, garlic powder, salt, pepper, chives and bacon crumbles. (Reserve 2 Tbsp. of the bacon crumbles to sprinkle on top of the stuffed peppers). Beat the mixture until creamy and well combined.

To assemble the poppers: Use a spoon to fill each empty jalapeño with the cream cheese mixture. Place the filled jalapeños on the prepared baking sheet. Sprinkle the reserved 2 Tbsp. of bacon crumbles on top of the poppers.

Bake the jalapeno poppers for 20-25 minutes or until the poppers are bubbly. Let cool for 3 minutes and then serve.

