

Bacon-Wrapped Cheese-Stuffed Jalapeños: A Perfect Appetizer with a Kick

If you're searching for a crowd-pleasing appetizer with a spicy kick, these



OVEN
400°F

TIME
25 min

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SAVE
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INGREDIENTS

- 12 fresh jalapeños
- 8 oz cream cheese, softened
- 1 cup shredded cheddar cheese
- 1/4 cup chopped green onions or chives
- 12 slices of bacon
- 1/4 tsp garlic powder
- 1/4 tsp smoked paprika
- Toothpicks (optional, for securing the bacon)

Instructions:

Prepare the Jalapeños Preheat your oven to 400°F (200°C).

Slice the jalapeños in half lengthwise and remove the seeds and membranes (use gloves to protect your hands if necessary).

Make the Cheese Filling In a mixing bowl, combine cream cheese, shredded cheddar cheese, green onions, garlic powder, and smoked paprika. Mix until smooth and creamy.

Stuff the Jalapeños Fill each jalapeño half with the cheese mixture, packing it in slightly over the edges.

Wrap with Bacon Wrap each stuffed jalapeño half with a slice of bacon, securing it with a toothpick if needed.

Bake or Grill Place the bacon-wrapped jalapeños on a baking sheet lined with parchment paper or a wire rack. Bake for 20-25 minutes, or until the bacon is crispy and the cheese is bubbling.

Alternatively, grill the jalapeños over medium heat for 15-20 minutes, turning occasionally, until the bacon is cooked through.

Serve and Enjoy Let the jalapeños cool slightly before serving. Enjoy them warm as a savory, cheesy treat!

Tips for Perfect Jalapeño Poppers:

Control the Heat: For a milder version, choose smaller jalapeños or remove all seeds and membranes.

Add Extra Flavor: Sprinkle the bacon with brown sugar or a pinch of cayenne pepper for a sweet-and-spicy twist.

Make Ahead: Assemble the jalapeños in advance and bake or grill just before serving.

Why This Recipe Shines:

DIRECTIONS

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11. **Make : Ahead:** Assemble the jalapeños in advance and bake or grill just before serving.
12. **Why This Recipe Shines:** These bacon-wrapped cheese-stuffed jalapeños are a perfect combination of spice, creaminess, and smoky flavor. They're easy to customize and are guaranteed to disappear quickly at any gathering.
13. **Have you tried these :** Bacon-Wrapped Cheese-Stuffed Jalapeños? Let me know how they turned out, and feel free to share your own tips in the comments! For more delicious appetizer ideas, visit [FB Recipes](#).

More recipes: [ChefManiac.com](#)

Original recipe: <https://chefmaniac.com/bacon-wrapped-cheese-stuffed-jalapenos-a-perfect-appetizer-with-a-kick/>