

Nashville Hot Chicken Stuffed Jalapeño Poppers That Bring the Heat

Crispy Nashville Hot Chicken Stuffed Jalapeño Poppers



OVEN
400°F

TIME
25 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 12 jalapeños, halved and deseeded
- 1 cup cooked shredded chicken
- 1/2 cup hot sauce (like Frank's RedHot or your favorite Nashville-style)
- 1 tsp paprika
- 1 tsp garlic powder
- 1 tsp onion powder
- Salt and pepper, to taste
- 1 cup flour
- 2 eggs, beaten
- 1 cup breadcrumbs
- Oil, for frying

DIRECTIONS

1. Preheat oven to 375°F.
2. Prepare jalapeños: Cut in half lengthwise, remove seeds and membranes.
3. Mix filling: In a bowl, combine shredded chicken, hot sauce, paprika, garlic powder, onion powder, salt, and pepper.
4. Stuff jalapeños: Fill each half with the spicy chicken mixture.
5. Set up breading station: One bowl with flour, one with beaten eggs, and one with breadcrumbs.
6. Bread the poppers: Dredge each stuffed jalapeño in flour, then egg, then breadcrumbs-coat fully.
7. Heat oil: In a deep fryer or skillet, bring oil to 350°F.
8. Fry in batches: Cook poppers 3-4 minutes per side until golden brown and crispy. Don't overcrowd the pan.
9. Bake to finish: Transfer fried poppers to a baking sheet and bake 10 minutes to ensure the chicken is heated through.
10. Serve hot with your favorite dipping sauce.

SWAPS & NOTES

Chicken : Use rotisserie chicken for quick prep or leftover roast chicken.

Hot sauce : Nashville-style sauces or cayenne-forward blends work best.

Breadcrumbs : Swap for panko for an even crunchier texture.

Bake-only option : You can skip frying and bake at 400°F for 20-25 minutes, though the crispiness won't be quite the same.

TIPS FOR SUCCESS

Use gloves when handling jalapeños to avoid skin irritation.

Double-dip in egg and breadcrumbs for an extra thick, crunchy coating.

Don't skip the bake step -it ensures your filling is piping hot and food-safe.

Drain on paper towels after frying to keep them crisp.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/nashville-hot-chicken-stuffed-jalapeno-poppers-that-bring-the-heat/>