

Air Fryer Buffalo Ranch Jalapeño Poppers - Spicy, Cheesy, and Crispy

Air Fryer Buffalo Ranch Bacon Stuffed Jalapeño Poppers



OVEN
375°F

TIME
12 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

12 jalapeños, halved and deseeded

8 oz cream cheese, softened

... cup ranch dressing

... cup buffalo sauce

1 cup shredded cheddar cheese

¼ cup cooked and crumbled bacon

¼ cup bread crumbs

Cooking spray

Optional Add-Ins & Swaps:

Swap cheddar for Monterey Jack or pepper jack for more melt and spice

Use panko bread crumbs for a lighter, extra crispy top

Want more kick? Add hot sauce or cayenne to the filling

Make it vegetarian: omit bacon and stir in diced sautéed mushrooms or black beans

Instructions:

Prep the air fryer Preheat your air fryer to 375°F (190°C). Lightly spray the basket with cooking spray.

Halve the jalapeños Slice jalapeños in half lengthwise. Carefully remove seeds and membranes (use gloves for safety).

Make the filling In a mixing bowl, stir together cream cheese, ranch dressing, buffalo sauce, cheddar cheese, and crumbled bacon until smooth and

combined.

Stuff the peppers Spoon a generous amount of the filling into each jalapeño half.

Make the topping In a small bowl, mix the bread crumbs with a small drizzle of ranch dressing until crumbly and moist.

Top & arrange Sprinkle the breadcrumb mixture over the stuffed jalapeños. Arrange them in the air fryer basket so they aren't touching.

Air fry Cook at 375°F for 10-12 minutes, or until the peppers are tender and the tops are golden and bubbly.

Serve hot Let cool slightly, then serve warm. Add extra buffalo sauce or ranch on the side for dipping if desired.

Tips for Success:

Use gloves when handling jalapeños to avoid pepper burns.

Don't overfill-stuffing may bubble over while cooking.

Pre-mix the filling a day in advance for faster assembly.

Line the air fryer basket with perforated parchment for easier cleanup.

Serving Suggestions & Pairings:

Crockpot Nacho Dip for a spicy starter spread

Cheesy Hot Dip Inspired by a Classic Sandwich for even more cheese action

Sheet Pan Quesadillas to round out a Tex-Mex themed night

A cool glass of Blueberry Lemonade to balance the heat

Finish with Chocolate Chip Cookie Bites for the perfect sweet bite

Storage & Leftovers:

Fridge: Store in an airtight container for up to 3 days

DIRECTIONS

1. **Prep the air fryer:** Preheat your air fryer to 375°F (190°C). Lightly spray the basket with cooking spray.
2. **Halve the jalapeños** Slice jalapeños in half lengthwise. Carefully remove seeds and membranes (use gloves for safety).
3. **Make the filling:** In a mixing bowl, stir together cream cheese, ranch dressing, buffalo sauce, cheddar cheese, and crumbled bacon until smooth and combined.
4. **Stuff the peppers:** Spoon a generous amount of the filling into each jalapeño half.
5. **Make the topping:** In a small bowl, mix the bread crumbs with a small drizzle of ranch dressing until crumbly and moist.
6. **Top & arrange:** Sprinkle the breadcrumb mixture over the stuffed jalapeños. Arrange them in the air fryer basket so they aren't touching.
7. **Air fry:** Cook at 375°F for 10-12 minutes, or until the peppers are tender and the tops are golden and bubbly.
8. **Serve hot:** Let cool slightly, then serve warm. Add extra buffalo sauce or ranch on the side for dipping if desired.
9. **Tips for Success:** Use gloves when handling jalapeños to avoid pepper burns.
10. **Don't overfill-**stuffing may bubble over while cooking.
11. **Pre-mix the filling** a day in advance for faster assembly.
12. **Line the air fryer basket** with perforated parchment for easier cleanup.
13. **Serving Suggestions & Pairings:** These poppers shine on their own or alongside:

14. Crockpot : Nacho Dip for a spicy starter spread
15. Cheesy : Hot Dip Inspired by a Classic Sandwich for even more cheese action
16. Sheet : Pan Quesadillas to round out a Tex-Mex themed night
17. A cool glass of : Blueberry Lemonade to balance the heat
18. Finish with : Chocolate Chip Cookie Bites for the perfect sweet bite
19. Storage & Leftovers: Fridge: Store in an airtight container for up to 3 days
20. Reheat: Air fry or bake at 350°F until heated through
21. Freeze: Assemble (but don't cook), then freeze. Air fry from frozen at 375°F for 14-16 minutes
22. More Recipes You'll Love: Still hungry? Try these crowd-pleasers next:
23. Sheet : Pan Quesadillas
24. Crockpot : Nacho Dip
25. Cheesy : Hot Dip

TIPS FOR SUCCESS

Use gloves when handling jalapeños to avoid pepper burns.

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Pre-mix the filling a day in advance for faster assembly.

Line the air fryer basket with perforated parchment for easier cleanup.

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

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