

Jalapeño Popper Stuffed Burgers - Spicy, Creamy, and Irresistible

Love burgers? Love jalapeño poppers? Meet your new favorite meal. These



TIME
7 min

TEMP
160°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 lb ground beef
- 4 jalapeños, diced (seeds removed for less heat)
- 4 oz cream cheese, softened
- $\frac{1}{2}$ cup shredded cheddar cheese
- 1 tsp garlic powder
- Salt and pepper, to taste
- Hamburger buns
- Optional toppings: lettuce, tomato, onion, pickles
- Optional Add-Ins & Swaps:
 - Add crumbled bacon to the filling for smoky depth
 - Use pepper jack or smoked gouda instead of cheddar
 - Mix in a little sriracha or hot sauce for more kick
 - Swap ground beef for turkey or plant-based meat if preferred

Instructions:

Make the burger mixtureIn a bowl, mix together ground beef, diced jalapeños, cream cheese, shredded cheddar, garlic powder, salt, and pepper until well combined.

Form the pattiesDivide the mixture into 8 equal portions. Flatten into thin patties.On 4 of the patties, place a small spoonful of cream cheese in the center (about 1 tsp).Top each with a second patty and pinch the edges to seal tightly.

Preheat your grill or skilletHeat to medium-high. Lightly oil the grill grates or skillet surface.

Cook the burgersGrill or pan-sear the burgers for

5-7 minutes per side, or until fully cooked and golden brown on the outside. Internal temperature should reach 160°F (71°C) for safe serving.

Toast the buns Lightly toast your hamburger buns on the grill or in a skillet for 1-2 minutes.

Assemble and serve Place a burger on each bun. Add your favorite toppings-lettuce, tomato, onion, or pickles-and dig in!

Tips for Success:

Chill patties for 15-20 minutes before cooking to help them hold together.

Use a meat thermometer to ensure perfect doneness without overcooking.

Don't overfill-just a spoonful of cheese keeps the inside melty without leaking.

Seal edges firmly to prevent cheese from escaping.

Serving Suggestions & Pairings:

Crockpot Nacho Dip as a pre-burger snack

Sheet Pan Quesadillas for a full backyard BBQ spread

Blueberry Lemonade to cool off the heat

Cheesy Hot Dip to serve with chips on the side

Chocolate Chip Cookie Bites for dessert

Storage & Leftovers:

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

Reheat: Microwave gently or reheat in a skillet to restore texture

Freeze: Freeze uncooked, sealed patties between parchment layers for up to 2 months; thaw before cooking

DIRECTIONS

1. **Make the burger mixture:** In a bowl, mix together ground beef, diced jalapeños, cream cheese, shredded cheddar, garlic powder, salt, and pepper until well combined.
2. **Form the patties:** Divide the mixture into 8 equal portions. Flatten into thin patties. On 4 of the patties, place a small spoonful of cream cheese in the center (about 1 tsp). Top each with a second patty and pinch the edges to seal tightly.
3. **Preheat your grill or skillet:** Heat to medium-high. Lightly oil the grill grates or skillet surface.
4. **Cook the burgers:** Grill or pan-sear the burgers for 5-7 minutes per side, or until fully cooked and golden brown on the outside. Internal temperature should reach 160°F (71°C) for safe serving.
5. **Toast the buns:** Lightly toast your hamburger buns on the grill or in a skillet for 1-2 minutes.
6. **Assemble and serve:** Place a burger on each bun. Add your favorite toppings-lettuce, tomato, onion, or pickles-and dig in!
7. **Tips for Success:** Chill patties for 15-20 minutes before cooking to help them hold together.
8. **Use a meat thermometer** to ensure perfect doneness without overcooking.
9. **Don't overfill-just a spoonful of cheese** keeps the inside melty without leaking.
10. **Seal edges firmly** to prevent cheese from escaping.
11. **Serving Suggestions & Pairings:** These bold burgers go great with:
12. **Crockpot :** Nacho Dip as a pre-burger snack

13. Sheet : Pan Quesadillas for a full backyard BBQ spread
14. Blueberry : Lemonade to cool off the heat
15. Cheesy : Hot Dip to serve with chips on the side
16. Chocolate : Chip Cookie Bites for dessert
17. Storage & Leftovers: Fridge: Store cooked burgers in an airtight container for up to 3 days
18. Reheat: Microwave gently or reheat in a skillet to restore texture
19. Freeze: Freeze uncooked, sealed patties between parchment layers for up to 2 months; thaw before cooking
20. More Recipes You'll Love: If this stuffed burger blew your mind, try these next:
21. Cheesy : Hot Dip Inspired by a Classic Sandwich
22. Sheet : Pan Quesadillas
23. Crockpot : Nacho Dip
24. Final Thoughts: Jalapeño Popper Stuffed Burgers deliver everything you love about bold, cheesy appetizers and classic grilled burgers-all in one bite. They're juicy, spicy, creamy, and just unexpected enough to become your new signature dish.
25. Make them once and you'll crave them every time grilling season hits. Tag @chefmaniac when you do-I can't wait to see your spicy burger creations!

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

Original recipe: <https://chefmaniac.com/jalapeno-popper-stuffed-burgers-spicy-creamy-and-irresistible/>