

Blackened Jalapeño Popper Burgers Stuffed with Steak Queso

Blackened Steak Queso-Stuffed Jalapeño Popper Burgers



TIME
6 min

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INGREDIENTS

- 1 lb ground beef
- 1 tsp blackening seasoning
- 4 jalapeños, halved and seeded
- 1 cup shredded cheddar cheese
- 1/2 cup cream cheese
- 1/4 cup diced cooked steak
- Salt and pepper, to taste
- 4 hamburger buns

DIRECTIONS

1. Preheat the Grill: Heat your grill or griddle to medium-high heat.
2. Mix the Burger Base: Combine ground beef with blackening seasoning. Mix well and divide into 8 equal portions. Flatten into thin patties.
3. Make the Filling: In a bowl, mix cheddar, cream cheese, diced steak, and a pinch of salt and pepper.
4. Fill the Jalapeños: Cut jalapeños in half lengthwise and remove seeds. Fill each half generously with the queso-steak mixture.
5. Stuff the Burgers: Place a filled jalapeño between two patties. Press and seal edges tightly to encase the pepper completely. Repeat for all burgers.
6. Grill: Grill each stuffed burger for about 5-6 minutes per side, or until desired doneness and internal cheese is hot and melty.
7. Toast the Buns: Place buns on the grill for the last few minutes of cooking to lightly toast.
8. Assemble and Serve: Place each burger on a toasted bun. Add your favorite toppings if desired-lettuce, tomato, or a dollop of ranch. Serve hot!

SWAPS & NOTES

Blackening seasoning : Cajun or Creole blends work as substitutes.

Steak : Use leftover grilled steak, ribeye trimmings, or deli roast beef for convenience.

Cheese mix : Try pepper jack or smoked gouda for a twist.

Jalapeños : For less heat, use poblano or banana peppers.

TIPS FOR SUCCESS

Seal edges well to keep the filling intact while grilling.

Use a toothpick to hold patties together before grilling if needed-just remember to remove it!

Grill jalapeños briefly before stuffing for a softer texture and smoky flavor.

Let the burgers rest 1-2 minutes before serving to allow juices to redistribute.

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

Original recipe: <https://chefmaniac.com/blackened-jalapeno-popper-burgers-stuffed-with-steak-queso/>