

Cream Cheese Bacon Jalapeño Poppers: The Ultimate Party Appetizer

Looking for the perfect appetizer to spice up your next gathering? These



OVEN
400°F

TIME
20-25 min

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INGREDIENTS

12 large jalapeño peppers, halved lengthwise and seeds removed

8 oz cream cheese, softened

1 cup shredded cheddar cheese

1/2 tsp garlic powder

1/4 tsp smoked paprika

24 slices of bacon (thin-cut, for easier wrapping)

Toothpicks (optional, to secure bacon)

Instructions:

Prepare the Jalapeños: Preheat your oven to 400°F (200°C). Line a baking sheet with foil or parchment paper. Slice jalapeños in half lengthwise and remove seeds and membranes.

Make the Filling: In a medium bowl, combine softened cream cheese, shredded cheddar cheese, garlic powder, and smoked paprika. Mix until smooth and creamy.

Stuff the Jalapeños: Spoon the cream cheese mixture into each jalapeño half, filling them generously.

Wrap with Bacon: Wrap each stuffed jalapeño with a slice of bacon, securing it with a toothpick if needed. Place the wrapped poppers on the prepared baking sheet, seam-side down.

Bake to Perfection: Bake the poppers for 20-25 minutes, or until the bacon is crispy and the filling is bubbly. For extra-crispy bacon, broil for 2-3 minutes at the end of baking.

Serve and Enjoy: Allow the poppers to cool slightly before serving. Pair with ranch or your favorite dipping sauce for an extra burst of flavor.

Nutritional Information:

Servings: 24 poppers

Calories: 120 kcal per popper

Protein: 6g

Carbohydrates: 2g

Fat: 10g

Fiber: 0g

Sugar: 1g

Tips for Perfect Jalapeño Poppers:

Heat Level: For a milder version, use mini sweet peppers instead of jalapeños.

Cheese Variations: Swap cheddar for pepper jack, mozzarella, or even blue cheese for unique flavors.

Grill Option: These poppers can also be grilled over medium heat for a smoky flavor.

Make Ahead: Assemble the poppers a day in advance and bake just before serving.

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18. These : Cream Cheese Bacon Jalapeño Poppers are the ultimate appetizer for any occasion. Easy to make, bursting with flavor, and always a hit, they'll quickly become a favorite at your table. For more incredible recipes, check out FB Recipes.

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

Original recipe: <https://chefmaniac.com/cream-cheese-bacon-jalapeno-poppers-the-ultimate-party-appetizer/>