

Stuffed Jalapeños with Cajun Shrimp - The Ultimate Party Appetizer

This dish combines everything we love:



OVEN
375°F

TIME
3 min

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INGREDIENTS

- 12 large jalapeño peppers, halved and seeded
- 1/2 pound shrimp, peeled, deveined, and chopped
- 1 tablespoon Cajun seasoning
- 1 tablespoon olive oil
- 1/2 cup cream cheese, softened
- 1/4 cup shredded cheddar cheese
- 1/4 cup shredded mozzarella cheese
- 2 cloves garlic, minced
- Salt and pepper, to taste
- Fresh parsley, for garnish

DIRECTIONS

1. Step 1: Preheat the Oven: Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper for easy cleanup.
2. Step 2: Cook the Shrimp: In a skillet over medium heat, combine shrimp, olive oil, Cajun seasoning, and a pinch of salt and pepper. Cook for 2-3 minutes per side, or until shrimp are pink and cooked through. Remove from heat and chop into small pieces.
3. Step 3: Make the Filling: In a mixing bowl, combine:
4. Cream cheese
5. Cheddar cheese
6. Mozzarella cheese
7. Minced garlic
8. Chopped : Cajun shrimp
9. Mix until well blended.
10. Step 4: Prep the Jalapeños: Slice the jalapeños in half lengthwise and scoop out the seeds (use gloves!). Spoon the shrimp-cheese mixture into each jalapeño half, packing it firmly.
11. Step 5: Bake: Place the stuffed jalapeños on the prepared baking sheet. Bake for 15-20 minutes, or until jalapeños are tender and cheese is melted and bubbling.
12. Step 6: Garnish and Serve: Top with fresh parsley before serving. Serve warm - they disappear fast!

TIPS FOR SUCCESS

Use gloves when handling jalapeños to avoid burning your hands or eyes.

Soften cream cheese fully for easier mixing.

Remove all seeds and membranes, or use mini sweet peppers instead.

Add chopped pickled jalapeños or a dash of hot sauce to the filling.

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

Original recipe: <https://chefmaniac.com/stuffed-jalapenos-with-cajun-shrimp-the-ultimate-party-appetizer/>