

Ignite Your Taste Buds: Ooey-Gooey Buffalo Chicken Jalapeño Bombs

Get ready to turn up the heat with these



OVEN
400°F

TIME
20-25 min

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INGREDIENTS

- 12 fresh jalapeños
- 1 ½ cups cooked shredded chicken
- ¾ cup buffalo sauce
- 4 oz cream cheese, softened
- 1 cup shredded cheddar cheese
- 12 slices of bacon
- Ranch or blue cheese dressing (for dipping)

Instructions:

Preheat the Oven: Preheat your oven to 400°F (200°C).

Prepare the Jalapeños: Slice the jalapeños in half lengthwise and scoop out the seeds and membranes. This will help reduce the heat and make them easier to stuff.

Make the Filling: In a mixing bowl, combine the shredded chicken, buffalo sauce, softened cream cheese, and shredded cheddar cheese. Mix until well combined and creamy.

Stuff the Jalapeños: Generously stuff each jalapeño half with the buffalo chicken mixture.

Wrap with Bacon: Take a slice of bacon and wrap it around each stuffed jalapeño. If needed, secure the bacon with a toothpick to keep it in place.

Bake: Place the stuffed jalapeños on a baking sheet lined with parchment paper. Bake in the preheated oven for 20-25 minutes, or until the bacon is crispy and the cheese is bubbling.

Serve: Remove from the oven and let cool slightly.
Serve hot with ranch or blue cheese dressing for dipping.

Nutritional Information (per bomb):

Calories: 150

Protein: 10g

Carbohydrates: 3g

Fat: 11g

Saturated Fat: 4g

Cholesterol: 40mg

Sodium: 350mg

Fiber: 1g

Sugar: 1g

Helpful Cooking Tips:

Adjust the Heat: If you prefer a milder flavor, you can remove all the seeds and membranes from the jalapeños. For extra heat, leave some seeds in!

Make Ahead: You can prepare the stuffed jalapeños in advance and refrigerate them until you're ready to bake. Just add a few extra minutes to the baking time if they're cold from the fridge.

Bacon Alternatives: For a healthier option, you can use turkey bacon or omit the bacon altogether for a lighter version.

Conclusion:

DIRECTIONS

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20. Bacon : Alternatives: For a healthier option, you can use turkey bacon or omit the bacon altogether for a lighter version.
21. Conclusion: These Ooey-Gooey Buffalo Chicken Jalapeño Bombs are a must-try for anyone who loves a little spice in their life! They're easy to make, packed with flavor, and perfect for sharing (or not!). We'd love to hear how your jalapeño bombs turned out, so let us know in the comments! Don't forget to follow us for more delicious recipes from I WUV COOKING!

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

Original recipe: <https://chefmaniac.com/ignite-your-taste-buds-ooey-gooey-buffalo-chicken-jalapeno-bombs/>