

Easiest Chicken Stuffed Jalapeños - Spicy, Cheesy, and Addictive

Easiest Chicken Stuffed Jalapeños



OVEN
400°F

TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

12 fresh jalapeño peppers, halved lengthwise and deseeded
4 oz cream cheese, softened
1 cup shredded cheddar cheese
2 tbsp salsa (any kind - mild, medium, or spicy)
1/2 tsp ground cumin
... tsp salt
1 cup cooked, shredded chicken
1/2 tsp chili powder

DIRECTIONS

1. **Prep the Peppers:** Preheat your oven to 400°F (200°C). Slice the jalapeños in half lengthwise and remove the seeds and membranes for a milder bite.
2. **Mix the Filling:** In a bowl, combine:
3. Cream cheese
4. Shredded cheddar
5. Salsa
6. Cumin
7. Salt
8. Chili powder
9. **Shredded chicken:** Stir until smooth and fully combined.
10. **Stuff & Bake:** Spoon the filling mixture into each jalapeño half. Place them on a parchment-lined baking sheet in a single layer.
11. **Bake for 15-20 minutes,** until the cheese is melted and the peppers are tender.
12. **Serve:** Let cool slightly, then plate and serve as-is or with ranch, sour cream, or more salsa for dipping.

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

Original recipe: <https://chefmaniac.com/easiest-chicken-stuffed-jalapenos-spicy-cheesy-and-addictive/>