

These Jalapeño Cornbread Cups Stuffed with Honey Chipotle Chicken Are Insanely Addictive

If you love bold flavors and crave that magical sweet-spicy-savory combo, these



OVEN
375°F

TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 cup cooked and shredded chicken (leftovers or rotisserie chicken work great)
- 2 tablespoons honey
- 1 tablespoon chipotle peppers in adobo sauce, minced
- 1/4 cup barbecue sauce
- 1/2 cup shredded cheddar cheese
- 6 jalapeños, halved and seeded
- 1 box of cornbread mix
- 1/3 cup milk
- 1 egg

DIRECTIONS

- Preheat & : Prep:**Preheat your oven to 375°F. Lightly grease a 12-cup muffin tin.
- Make the : Filling:**In a small bowl, mix together shredded chicken, honey, minced chipotle peppers, BBQ sauce, and cheddar cheese.
- Stuff the : Jalapeños:**Halve and seed your jalapeños. Fill each half with a generous spoonful of the chicken mixture.
- Make the : Cornbread Batter:**In a medium bowl, combine cornbread mix, milk, and egg. Stir until just combined-don't overmix.
- Assemble the : Cups:**Spoon about 1 tablespoon of cornbread batter into each muffin cup. Nestle a stuffed jalapeño half into each one. Spoon a little more batter on top to just cover the jalapeños.
- Bake:**Bake for 15-20 minutes, or until cornbread is golden and set. A toothpick should come out clean (avoid poking the cheesy filling).
- Cool & : Serve:**Let the cups cool in the pan for 5 minutes before removing. Serve warm for maximum cheesy goodness.

SWAPS & NOTES

Barbecue Sauce : Go smoky, spicy, or sweet-whatever complements your chipotle.

Cheese : Try Monterey Jack or pepper jack for extra kick.

Jalapeños : Milder peppers like banana or mini sweet peppers work if you want less heat.

Cornbread Mix : Use your favorite brand, or a homemade mix if you prefer.

TIPS FOR SUCCESS

Don't Skip the Grease : These can stick, so be generous with the nonstick spray or use silicone muffin cups.

Soak jalapeño halves in water for 15 minutes before stuffing.

Uniform Size : Try to use jalapeños that are roughly the same size to help them bake evenly.

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

Original recipe: <https://chefmaniac.com/these-jalapeno-cornbread-cups-stuffed-with-honey-chipotle-chicken-are-insanely-addictive/>