

Spicy, Cheesy, Crispy: Crispy Ghost Pepper Jalapeño Poppers

12 fresh jalapeños, halved and seeds removed



OVEN
375°F

TIME
15-20 min

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INGREDIENTS

- 12 fresh jalapeños, halved and seeds removed
- 8 oz cream cheese, softened
- 1 cup shredded cheddar cheese
- 2 teaspoons ghost pepper hot sauce (or adjust to taste)
- 1 cup panko breadcrumbs
- 1 tablespoon olive oil
- 1 teaspoon garlic powder
- Salt to taste

Instructions:

Step 1: Prepare the Cheese Mixture:

Step 2: Stuff the Jalapeños:

Step 3: Bread the Jalapeños:

Step 4: Bake and Serve:

Nutritional Information:

Calories: 220 per serving

Protein: 10g

Fat: 18g

Saturated Fat: 8g

Cholesterol: 30mg

Carbohydrates: 10g

Fiber: 2g

Sugar: 2g

Sodium: 250mg

Helpful Cooking Tips:

Use gloves when handling jalapeños to avoid the heat transferring to your skin.

Adjust the amount of ghost pepper hot sauce to your desired level of spiciness.

Experiment with different types of cheese to find your favorite flavor combination.

Conclusion:

DIRECTIONS

1. Step 1: Prepare the Cheese Mixture: Preheat your oven to 375°F (190°C). In a bowl, combine cream cheese, shredded cheddar, ghost pepper sauce, garlic powder, and salt. Stir until smooth and well mixed.
2. Step 2: Stuff the Jalapeños: Stuff each jalapeño half with the creamy cheese mixture, packing it in generously.
3. Step 3: Bread the Jalapeños: In a shallow bowl, mix panko breadcrumbs with olive oil. Dip each stuffed jalapeño in the breadcrumbs to coat evenly.
4. Step 4: Bake and Serve: Place the stuffed and breaded jalapeños on a baking sheet and bake for 15-20 minutes, or until the breadcrumbs are golden brown and crispy. Serve these crispy ghost pepper jalapeño poppers hot and be prepared for some seriously spicy, cheesy goodness!
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14. Helpful Cooking Tips: Use gloves when handling jalapeños to avoid the heat transferring to your skin.
15. Adjust the amount of ghost pepper hot sauce to your desired level of spiciness.

16. Experiment with different types of cheese to find your favorite flavor combination.
17. Conclusion: The Crispy Ghost Pepper Jalapeño Poppers are a delicious and spicy treat that's sure to impress. With their intense heat and satisfying crunch, they're perfect for a party or a casual gathering. So, how did your poppers turn out? Share your thoughts and follow us for more mouthwatering recipes! Credit: I WUV COOKING

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

Original recipe: <https://chefmaniac.com/spicy-cheesy-crispy-crispy-ghost-pepper-jalapeno-poppers/>