

These Jalapeño Poppers Stuffed with Brisket Mac 'n' Cheese Are Pure Party Gold

Smoked Brisket Mac 'n' Cheese-Stuffed Jalapeño Poppers



OVEN
375°F

TIME
15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 12 jalapeños, halved and deseeded
- 1 cup smoked brisket, shredded
- 1 cup macaroni noodles, cooked
- 1 cup cheddar cheese, shredded
- 1/2 cup cream cheese
- 1/4 cup milk
- 1/4 cup breadcrumbs
- Salt and pepper, to taste
- 1 tablespoon melted butter (for breadcrumbs)

DIRECTIONS

- 1.** Preheat : Oven Set your oven to 375°F. Line a baking sheet with parchment paper or foil for easy cleanup.
- 2.** Prep : Jalapeños Slice each jalapeño in half lengthwise. Remove seeds and membranes (wear gloves if you're spice-sensitive).
- 3.** Make the : Filling In a large bowl, mix together cooked macaroni, shredded brisket, cheddar cheese, cream cheese, milk, salt, and pepper until creamy and well combined.
- 4.** Stuff the : Peppers Spoon a generous amount of the mac 'n' cheese mixture into each jalapeño half, pressing gently to fill.
- 5.** Breadcrumb : Topping In a small bowl, combine breadcrumbs with melted butter. Sprinkle evenly over each stuffed pepper.
- 6.** Bake: Place poppers on the prepared baking sheet and bake for 20-25 minutes, or until the jalapeños are tender and the topping is golden and bubbly.
- 7.** Serve: Let cool slightly, then serve hot - maybe with some ranch or BBQ sauce on the side.

SWAPS & NOTES

Brisket : Leftover brisket is ideal, but you can also use pulled pork or smoked chicken.

Cheese : Swap cheddar for pepper jack, smoked gouda, or mozzarella for a twist.

Breadcrumbs : Panko adds extra crunch, or try crushed pork rinds for a low-carb version.

Jalapeños : For less heat, soak the halved peppers in cold water for 15 minutes before stuffing.

TIPS FOR SUCCESS

Uniform Jalapeños : Try to pick similar-sized peppers so they cook evenly.

Make Ahead : Stuff the peppers up to a day in advance, then bake right before serving.

Spice Control : Remove all seeds for milder heat, or leave a few in if you like a fiery finish.

Leftover Mac : You can use leftover stovetop or baked mac 'n' cheese in the filling for a shortcut.

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

Original recipe: <https://chefmaniac.com/these-jalapeno-poppers-stuffed-with-brisket-mac-n-cheese-are-pure-party-gold/>