

Spicy Jalapeño Cheesy Bread Bites That Disappear Fast

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OVEN
375°F

TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 loaf French bread
8 oz cream cheese, softened
¾ cup mayonnaise
1 cup shredded cheddar cheese
1 cup shredded mozzarella cheese
... cup green onions, chopped
4-5 jalapeños, seeded and chopped (note: original said 45 jalapeños - likely a typo!)
¾ tsp garlic powder
¾ tsp onion powder
Salt and pepper, to taste

DIRECTIONS

- 1. Preheat Oven:** Preheat your oven to 375°F (190°C) and line a baking sheet with parchment paper.
- 2. Slice the Bread:** Cut the French bread in half lengthwise and place both halves cut-side up on the baking sheet.
- 3. Make the Cheesy Topping:** In a large mixing bowl, combine the softened cream cheese, mayonnaise, cheddar, mozzarella, green onions, chopped jalapeños, garlic powder, onion powder, salt, and pepper. Mix until creamy and well combined.
- 4. Spread and Bake:** Spread the mixture evenly over the bread halves. Bake for 15-20 minutes, or until the cheese is melted and bubbly, and the edges of the bread are golden.
- 5. Cool and Slice:** Remove from the oven, let rest for a couple of minutes, then slice into bite-sized pieces. Serve warm and watch them vanish.

TIPS FOR SUCCESS

Use only 2-3 jalapeños or swap in mild jarred ones.

Leave the seeds in or add a dash of cayenne to the mix.

Make ahead: Mix the topping up to 1 day in advance and refrigerate until ready to spread and bake.

Texture twist: Add crumbled cooked bacon or finely chopped sun-dried tomatoes.

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

Original recipe: <https://chefmaniac.com/spicy-jalapeno-cheesy-bread-bites-that-disappear-fast/>