

Jalapæo Popper Cucumber Salad - Fresh, Creamy & Spicy

Jalapæo Popper Cucumber Salad Recipe



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15 min

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INGREDIENTS

2 large cucumbers, thinly sliced
1-2 jalapæos, finely diced (remove seeds for less heat)
4 oz cream cheese, softened
1/4 cup plain Greek yogurt or sour cream
1/4 cup mayonnaise
1/2 cup shredded sharp cheddar cheese
2 tbsp chopped green onions
1 tsp garlic powder
1/2 tsp onion powder
Salt and black pepper, to taste

1/4 cup cooked, crumbled turkey or beef bacon
Crushed gluten-free or regular crackers for crunch

Ingredient Swaps and Notes:

Mayo-Free Version: Swap mayo for more Greek yogurt for a lighter dressing.

Vegan Option: Use plant-based cream cheese and mayo alternatives.

Extra Kick: Keep the jalapæo seeds or add a pinch of cayenne for more heat.

Low-Carb Crunch: Skip the crackers and top with crushed pork rinds instead.

How to Make Jalapæo Popper Cucumber Salad:

Prep Cucumbers Slice cucumbers and place in a colander. Sprinkle lightly with salt and let sit 10-15 minutes to draw out excess water. Pat dry with paper towels.

Make the DressingIn a mixing bowl, combine softened cream cheese, Greek yogurt or sour cream, mayonnaise, garlic powder, onion powder, salt, and pepper. Blend until smooth.

Mix It All TogetherFold in diced jalapeños, cheddar cheese, and green onions. Add the dried cucumber slices and gently stir until evenly coated.

Chill Before ServingCover and refrigerate for at least 20 minutes to let the flavors meld and develop.

Garnish and ServeTop with crumbled bacon and crushed crackers (if using) right before serving for added texture and flavor.

Tips for Success:

Dry those cucumbers well to avoid a watery salad.

Soften cream cheese fully before mixing to avoid lumps.

Taste before serving and adjust seasoning if needed-jalapeños can vary in heat!

Serving Suggestions & Pairings:

Storage & Leftovers:

Fridge: Store in an airtight container for up to 2 days.

Make Ahead: You can prep the dressing and veggies separately and combine just before serving to preserve texture.

Avoid Freezing: The cucumbers don't thaw well after freezing.

Final Thoughts:

DIRECTIONS

- 1.** **Prep :** CucumbersSlice cucumbers and place in a colander. Sprinkle lightly with salt and let sit 10-15 minutes to draw out excess water. Pat dry with paper towels.
- 2.** **Make the : Dressing**In a mixing bowl, combine softened cream cheese, Greek yogurt or sour cream, mayonnaise, garlic powder, onion powder, salt, and pepper. Blend until smooth.
- 3.** **Mix : It All Together**Fold in diced jalapeños, cheddar cheese, and green onions. Add the dried cucumber slices and gently stir until evenly coated.
- 4.** **Chill : Before Serving**Cover and refrigerate for at least 20 minutes to let the flavors meld and develop.
- 5.** **Garnish and : Serve**Top with crumbled bacon and crushed crackers (if using) right before serving for added texture and flavor.
- 6.** **Tips for Success:** Dry those cucumbers well to avoid a watery salad.
- 7.** **Soften cream cheese fully before mixing to avoid lumps.**
- 8.** **Taste before serving and adjust seasoning if needed-jalapeños can vary in heat!**
- 9.** **Serving Suggestions & Pairings:** This salad is a star on its own, but it pairs wonderfully with grilled meats or finger foods like Sheet Pan Quesadillas or Crockpot Nacho Dip. For a bold, indulgent dip to serve alongside, try Beer Cheese Dip.
- 10.** **Need dessert?** Cool things off with this Ice Cream Sandwich Cake or Chocolate Chip Cookie Dough Brownie Bombs.

11. **Storage & Leftovers:** Fridge: Store in an airtight container for up to 2 days.
12. **Make : Ahead:** You can prep the dressing and veggies separately and combine just before serving to preserve texture.
13. **Avoid : Freezing:** The cucumbers don't thaw well after freezing.
14. **Final Thoughts:** This Jalapeño Popper Cucumber Salad is the perfect marriage of fresh and creamy, spicy and cool. It brings a punch of flavor without weighing you down-and it might just steal the show from the main course.
15. ? Try it at your next cookout and let me know how it turned out! Drop a comment below and follow Chef Maniac for more creative recipes that excite the palate and simplify your kitchen game.

SWAPS & NOTES

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Vegan Option: Use plant-based cream cheese and mayo alternatives.

Extra Kick: Keep the jalapeño seeds or add a pinch of cayenne for more heat.

Low-Carb Crunch: Skip the crackers and top with crushed pork rinds instead.

TIPS FOR SUCCESS

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