

## Blueberry Brie Jalapeño Poppers: An Easy Gourmet Appetizer

Blueberry Brie Jalapeño Popper



**OVEN**  
**375°F**

**TIME**  
**20 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

6 Fresh Jalapeño Peppers: Look for peppers that are firm and bright green.

6 oz Brie Cheese: Remove the rind if you prefer a smoother melt, or leave it on for more texture.

2 tablespoons Cream Cheese: Softened to room temperature for easy mixing.

1/4 cup Fresh Blueberries: Lightly chopped so they distribute evenly.

1 tablespoon Fresh Rosemary or Thyme: Finely chopped. Rosemary adds a piney depth, while thyme is more floral.

Salt and Black Pepper: To taste.

Optional: Crushed pecans or walnuts for a finishing crunch.

### DIRECTIONS

- 1.** Preheat and Prep: Preheat your oven to 375°F (190°C). Line a large baking sheet with parchment paper or a silicone mat. This is crucial because brie likes to run, and this makes cleanup a breeze.
- 2.** Prepare the Jalapeños: Slice the jalapeños in half lengthwise. Using a small spoon, scrape out the seeds and membranes. Pro Tip: Wear gloves! Capsaicin oil can linger on your fingers for hours and causes a nasty burn if you touch your eyes.
- 3.** Make the Creamy Filling: In a medium mixing bowl, combine the diced brie, softened cream cheese, chopped blueberries, and your fresh herbs. Season with a pinch of salt and pepper. Stir until the mixture is well-combined but still has visible chunks of blueberry and brie.
- 4.** Fill 'Em Up: Spoon the mixture into each jalapeño half. You want them to be full but not overflowing, as the cheese will expand and bubble as it bakes.
- 5.** Add the Finish (Optional): If you want a bit of texture, sprinkle some crushed nuts on top now. This mimics the "crunch" of a traditional fried popper without the heavy batter.
- 6.** Bake to Perfection: Arrange the peppers on your tray and bake for 18-20 minutes. You're looking for the cheese to be bubbly and just starting to brown, and for the peppers to be tender but still holding their shape.

### SWAPS & NOTES

The Cheese: If brie isn't your favorite, goat cheese is a fantastic alternative that offers a nice tang.

The Heat: To keep things mild, ensure you scrape out every single seed and the white pith (the membrane).

If you like it hot, leave a few seeds in the mix!

Frozen Fruit: I highly recommend fresh blueberries.

## TIPS FOR SUCCESS

**Room Temp Cheese:** Make sure your cream cheese is actually soft.

If it's cold, you'll end up with lumps rather than a smooth, integrated filling.

**Size Matters:** Try to pick jalapeños that are roughly the same size so they cook at the same rate.

**Resting Time:** Give these about 5 minutes to rest after coming out of the oven.

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

Original recipe: <https://chefmaniac.com/blueberry-brie-jalapeno-poppers-an-easy-gourmet-appetizer/>