

## Chili Cheese Dog Stuffed Jalapeño Poppers (Easy Party Recipe)

Cheesy Chili Dog Jalapeño Poppers - Spicy, Meaty, and Game Day Ready



**OVEN**  
**375°F**

**TIME**  
**22 min**

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### INGREDIENTS

- 8-10 large jalapeños, halved and seeded
- 2 hot dogs, finely chopped
- 1 cup prepared chili (homemade or canned)
- 4 oz cream cheese, softened
- 1 cup shredded cheddar cheese
- 1/2 cup shredded mozzarella
- 6 slices bacon (optional), cooked and crumbled
- 1/2 teaspoon garlic powder
- Salt and pepper to taste

### DIRECTIONS

1. Preheat : OvenPreheat oven to 375°F (190°C). Line a baking sheet with parchment paper.
2. Prep the : JalapeñosSlice jalapeños in half lengthwise and remove seeds and membranes.
3. Prepare the : FillingIn a bowl, mix cream cheese, chopped hot dogs, chili, garlic powder, salt, and pepper until combined.
4. Fill the : PeppersSpoon the mixture evenly into each jalapeño half.
5. Top with : CheeseSprinkle cheddar and mozzarella over each popper.
6. Bake: Bake for 18-22 minutes, or until peppers are tender and cheese is melted and bubbly.
7. Add : Bacon (Optional)Sprinkle crumbled bacon on top before serving.

### SWAPS & NOTES

and Easy Swaps Heat control: Remove all seeds and membranes for milder poppers.

Chili shortcut: Use your favorite canned chili to save time.

Cheese swap: Pepper jack adds extra heat.

Vegetarian option: Use plant-based hot dogs and meatless chili.

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

Original recipe: <https://chefmaniac.com/chili-cheese-dog-stuffed-jalapeno-poppers-easy-party-recipe/>