

Sweet-Spicy Blueberry Brie Jalapeño Poppers Are My Favorite Party Bite

Sweet-Spicy Blueberry Brie Jalapeño Poppers



OVEN
375°F

TIME
12 to 15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

Main Ingredients:

10 fresh jalapeños, halved lengthwise and seeds removed

200 grams brie cheese, about 7 ounces, cut into small cubes

1/2 cup fresh blueberries

Sweet-Spicy Drizzle:

3 tablespoons honey

1 tablespoon hot sauce, adjust to taste

1/2 teaspoon red pepper flakes

1/2 teaspoon lemon juice

Optional Toppings:

2 tablespoons chopped pecans or walnuts

1 tablespoon fresh thyme or rosemary, finely chopped

Pinch of salt

DIRECTIONS

1. Preheat your oven to 375°F and line a baking sheet with parchment paper.
2. Arrange the jalapeño halves on the baking sheet, cut side up.
3. Fill each jalapeño half with a cube of brie and a few fresh blueberries.
4. In a small bowl, whisk together the honey, hot sauce, red pepper flakes, and lemon juice.
5. Drizzle the sweet-spicy mixture evenly over the stuffed jalapeños.
6. Sprinkle with chopped nuts, fresh herbs, and a pinch of salt if using.
7. Bake for 12 to 15 minutes, or until the jalapeños are tender and the brie is melted and bubbly.
8. Remove from the oven and let cool slightly before serving.
9. That short cooling time really helps, since the cheese and fruit filling will be very hot right out of the oven.

SWAPS & NOTES

Brie is the star here because it melts into such a creamy, luxurious filling, but camembert would work in a similar way if that is what you have.

If you want a milder version, make sure to remove all the seeds and membranes from the jalapeños, since that is where most of the heat lives.

Fresh blueberries are ideal because they hold their shape better before baking, but if you only have frozen, let them thaw and pat them dry first so they do not add too much moisture.

The honey-hot sauce drizzle is very flexible too.

TIPS FOR SUCCESS

Wear gloves when handling jalapeños if you can.

It makes prep much easier and saves you from accidentally touching your eyes later, which is never fun.

Try to keep the brie and blueberries tucked neatly into each pepper half so the filling stays in place as the cheese melts.

A small cube of brie works better than overstuffing, since the cheese will spread once it gets hot.

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

Original recipe: <https://chefmaniac.com/sweet-spicy-blueberry-brie-jalapeno-poppers-are-my-favorite-party-bite/>