

Pimento Cheese Stuffed Jalapeños: The Ultimate Spicy Party Snack

1 cup pimento cheese (store-bought or homemade)



OVEN
375°F

TIME
20 min

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INGREDIENTS

- 12 fresh jalapeños
- 1 cup pimento cheese (store-bought or homemade)
- 1/2 cup cream cheese, softened
- 1/2 cup shredded cheddar cheese
- 1/4 cup diced green onions
- 1/4 teaspoon garlic powder
- 1/4 teaspoon smoked paprika
- Salt and pepper to taste
- Bacon bits (optional, for topping)

DIRECTIONS

- 1. Preheat the : Oven:** Preheat your oven to 375°F (190°C). This ensures that your jalapeños will cook evenly and get that perfect golden color.
- 2. Prepare the : Jalapeños:** Carefully slice each jalapeño in half lengthwise and remove the seeds and membranes. This step is crucial for controlling the heat level; the more seeds you leave, the spicier they will be!
- 3. Make the : Filling:** In a mixing bowl, combine the pimento cheese, cream cheese, shredded cheddar, green onions, garlic powder, smoked paprika, salt, and pepper. Mix until well combined and creamy.
- 4. Stuff the : Jalapeños:** Using a spoon or a piping bag, generously fill each jalapeño half with the cheese mixture. Don't be shy; the more filling, the better!
- 5. Bake:** Place the stuffed jalapeños on a baking sheet lined with parchment paper. If you're using bacon bits, sprinkle them on top. Bake for 20 minutes or until the jalapeños are tender and the cheese is bubbly and golden.
- 6. Serve:** Allow the jalapeños to cool for a few minutes before serving. They can be enjoyed warm or at room temperature, making them perfect for any gathering.

TIPS FOR SUCCESS

Experiment with Cheeses: Try using different types of cheese, such as pepper jack for an extra kick or gouda for a smoky flavor.

Add Protein: For a heartier snack, mix in some cooked and crumbled sausage or shredded chicken into the cheese filling.

Make Ahead: You can prepare the stuffed jalapeños a day in advance and store them in the refrigerator.

Just pop them in the oven when you're ready to serve!

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

Original recipe: <https://chefmaniac.com/pimento-cheese-stuffed-jalapenos-the-ultimate-spicy-party-snack/>