

## Crispy Bacon Cheddar Stuffed Jalapeños: The Ultimate Appetizer Experience

Crispy Bacon Cheddar Stuffed Jalapeños



**OVEN**  
**375°F**

**TIME**  
**20-25 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 10 large jalapeños, halved and seeded
- 1 cup shredded cheddar cheese
- 4 slices bacon, cooked and crumbled
- 4 oz cream cheese, softened
- 1/2 tsp garlic powder
- 1 cup panko breadcrumbs
- 1/4 cup grated Parmesan cheese
- 2 tbsp melted butter
- Salt and pepper to taste

#### Instructions:

**Prepare the Jalapeños** Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper.

Cut the jalapeños in half lengthwise and remove the seeds and membranes. Set aside.

**Make the Filling** In a mixing bowl, combine the cheddar cheese, cream cheese, crumbled bacon, and garlic powder. Mix until smooth and well combined.

Season with salt and pepper to taste.

**Stuff the Jalapeños** Spoon the cheese and bacon mixture into each jalapeño half, filling them generously but not overflowing.

**Prepare the Topping** In a small bowl, combine the panko breadcrumbs, Parmesan cheese, and melted butter. Mix until the breadcrumbs are evenly coated.

**Coat and Bake** Press the breadcrumb mixture onto the tops of the stuffed jalapeños, ensuring an even

layer.

Arrange the jalapeños on the prepared baking sheet and bake for 20-25 minutes, or until the breadcrumbs are golden brown and crispy.

Serve Let the stuffed jalapeños cool slightly before serving. Enjoy them as is or with a dipping sauce like ranch or spicy mayo.

Tips for Perfect Stuffed Jalapeños:

Adjust the Heat: For a milder flavor, choose larger jalapeños and remove all seeds and membranes. For extra spice, leave some seeds intact.

Make It Your Own: Add chopped green onions, diced bell peppers, or your favorite herbs to the filling for added flavor.

Air Fryer Option: Cook the jalapeños in an air fryer at 375°F (190°C) for 10-15 minutes for an extra-crispy finish.

Prep Ahead: Assemble the stuffed jalapeños in advance and bake them just before serving for maximum freshness.

Why You'll Love This Recipe:

## DIRECTIONS

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2. Cut the jalapeños in half lengthwise and remove the seeds and membranes. Set aside.
3. Make the : Filling In a mixing bowl, combine the cheddar cheese, cream cheese, crumbled bacon, and garlic powder. Mix until smooth and well combined.
4. Season with salt and pepper to taste.
5. Stuff the : Jalapeños Spoon the cheese and bacon mixture into each jalapeño half, filling them generously but not overflowing.
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7. Coat and : Bake Press the breadcrumb mixture onto the tops of the stuffed jalapeños, ensuring an even layer.
8. Arrange the jalapeños on the prepared baking sheet and bake for 20-25 minutes, or until the breadcrumbs are golden brown and crispy.
9. Serve : Let the stuffed jalapeños cool slightly before serving. Enjoy them as is or with a dipping sauce like ranch or spicy mayo.
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13. Prep : Ahead: Assemble the stuffed jalapeños in advance and bake them just before serving for maximum freshness.
14. Why You'll Love This Recipe: These Crispy Bacon Cheddar Stuffed Jalapeños are the perfect combination of indulgent and satisfying. Whether you're a fan of spicy food or just love a good cheesy snack, these bites will have you coming back for more. They're ideal for game days, parties, or anytime you're craving something bold and delicious.
15. Try them out and let me know what you think! Don't forget to explore more amazing recipes like this on FB Recipes.

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

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