

3-Ingredient Jalapeno Poppers Video ~Sweet & Savory by Shinee

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Servings: Yield: 20 POPPERS

Ingredients

- 10 jalapenos, halved and de-seeded
- 4oz (110gr) flavored cream cheese, softened
- 10 thin bacon strips, cut in half

Steps

1. Preheat the oven to 400°F (200°C).
2. Cut jalapeños in half length-wise and remove the seeds and ribs.
3. Fill the jalapeno halves with about 1.5 teaspoons of cream cheese.
4. Then wrap the stuffed jalapeno halves with bacon.
5. Arrange them on a baking sheet, lined with silicone mat, or aluminum foil.
(Secure bacon with toothpick, if needed.)
6. Bake the jalapeno poppers for 25-30 minutes, or until the bacon is fully cooked. Enjoy warm, or at room temperature.

