

Easy Baked Jalapeno Poppers

Jalapeno halves stuffed with cheeses and cilantro and baked for a fabulous appetizer or snack!

Yield:

24 pieces

Ingredients:

12 large jalapeno peppers

6 ounces cream cheese, softened

6 ounces (1 1/2 cups) shredded mozzarella cheese

1/4 cup (packed) finely chopped cilantro leaves

1/8 teaspoon salt

Bread crumbs or Parmesan cheese, optional

Instructions:

1. Wearing protective rubber or plastic gloves, slice jalapenos in half lengthwise and remove the meat and seeds.*
2. In a medium mixing bowl, beat the cheeses, cilantro, and salt until creamy. Spread into halved peppers. If desired, dip or roll the tops of the peppers (the open cheese-stuffed side) in bread crumbs or grated parmesan cheese.
3. Place peppers cheese-side-up on a baking sheet. Bake at 425 degrees for 15 minutes or until hot and lightly browned on top. Serve and enjoy!



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This recipe was taken from Tammy's Recipes.