Jalapeno Poppers (Baked)

Ingredients:
12 large jalapeno peppers
6 ounces cream cheese, softened
6 ounces (1 1/2 cups) shredded mozzarella cheese or Monterrey Jack
1/4 cup (packed) finely chopped cilantro leaves
1/8 teaspoon salt
Bread crumbs or Parmesan cheese, optional

Instructions:
1. If you have sensitive hands, wear protective rubber or plastic gloves, slice jalapenos in half lengthwise and remove the ribs and seeds (this is where the majority of the heat of a jalapeno resides).

2. In a mixing bowl, beat the cheeses, cilantro and salt until creamy. Spread into halved peppers. Dip the tops of the peppers (the open cheese-stuffed side) in bread crumbs or grated Parmesan cheese.

3. Place peppers cheese stuffing up on a foil lined baking sheet. Bake at 425 degrees for 15 minutes or until hot and lightly browned on top.