



Baked Jalapeño Poppers

Prep Time: 20 mins Cook Time: 20 mins Total Time: 40 mins Servings: 4 Yield: 24 poppers

Ingredients

- cooking spray
- 12 jalapeno peppers, halved lengthwise and seeded
- 2 ounces cream cheese, softened
- 2 ounces shredded Cheddar cheese
- ¼ cup panko bread crumbs

Directions

- Preheat the oven to 400 degrees F (200 degrees C). Spray a baking sheet with cooking spray.
- Fill each jalapeño pepper half with cream cheese, Cheddar cheese, and bread crumbs, respectively; arrange on the prepared baking sheet.
- Bake in the preheated oven until jalapeños are tender and cheese melts, about 20 minutes.

