

Jalapeño Panko Poppers



Ingredients:

12 Jalapeño Peppers
6 oz Cream Cheese, softened
1 tsp Garlic powder
4 oz Sharp Cheddar, shredded
2 tbsp Chives, finely chopped
½ lb Bacon slices
¼ cup Panko
1 tbsp Butter, melted

Directions:

Cook bacon and then cut or crumble into small pieces and set aside.
Preheat the oven to 400°F.
Slice the jalapeños in half lengthwise and scoop out the seeds and membranes.
In a bowl mix cream cheese, garlic powder, cheddar cheese, bacon, and chives.
In a separate bowl, combine Panko crumbs and melted butter.
Fill jalapeños with the cheese mixture, and top with crumbs.
Place on a baking pan and bake 18-22 minutes or until golden.
Cool 5-10 minutes before serving.