

Jalapeno Poppers

Prep Time 10 minutes

Cook Time 20 minutes

Servings 16 poppers

INGREDIENTS

- 4 large slices thick cut bacon
- 8 medium jalapenos
- ½ cup freshly grated cheddar cheese
- ½ block cream cheese room temperature, 4 ounces
- ¼ cup chopped green onions
- 2 medium cloves garlic crushed
- ¼ teaspoon fine sea salt
- ⅛ teaspoon ground black pepper

INSTRUCTIONS

1. Start by cooking your bacon in the air fryer. Preheat the air fryer at 400 F (205 C) for 3 minutes. Add the bacon to the air fryer and cook at 400 F for 10 - 11 minutes (checking the bacon halfway through the cooking time). Remove bacon from the air fryer using tongs, and roughly chop once it has cooled. Be sure to clean out the bacon grease from the air fryer after it has cooled and before you cook the poppers.
2. While wearing disposable gloves, cut the jalapenos in half. Remove the membranes and seeds. Rinse the jalapeno halves in cold water and dry them.
3. In a medium bowl, mix together the cream cheese, cheddar cheese, green onions, garlic, salt, and pepper. Use a spoon to scoop an even amount of filling into each jalapeno half. Press the chopped bacon into the top of each filled jalapeno (press it in enough so that it doesn't blow off in the air fryer).
4. Preheat the air fryer to 350 F (177 C) on the air fry setting for 3 minutes. Place the poppers in the air fryer, cheese side up, and cook on the air fry setting for 6 - 10 minutes at 350 F, or until the jalapenos have softened and the cheese is hot. Depending on the size of your air fryer, you may have to cook these in 2 batches.
5. Remove poppers from the air fryer using tongs and enjoy as soon as they're cool enough to eat.

NOTES

If your skin is sensitive to chili, please wear gloves while you're handling the jalapenos! Also, be sure not to rub your eyes for a while after preparing the poppers. Washing your hands with dish soap will help remove the chili oil, but it can easily stay on your hands for hours after handling the peppers. I'm using thick cut bacon from Costco, which is very long. If you're using bacon slices that are a more average length, use 6 - 8 depending on your preference. I tested this in two air fryers. In the Ninja air fryer the cooking time was 6 - 8 minutes, depending on how soft you like your poppers (5 minutes if you want them firm and spicy). In the T-fal air fryer the cooking time was 8 - 10 minutes, depending on how soft you like your poppers (6 minutes if you want them firm and spicy).