

Crab Jalapeño Poppers

Ingredients:

- 1 - 1.25lbs of imitation crab, chopped or shredded into small bits
- ½ - 1 cup of mayonnaise
- 8oz of cream cheese, room temp/softened
- 1 - 4 teaspoons of Sriracha
- Optional: green onions
- ½ cup of panko bread crumbs, gluten free works great
- 2 teaspoons of melted butter
- 8-10 extra large Jalapeños, seeded and veined.

Instructions:

1. Mix melted butter into your panko until well combined.
2. Slice jalapeños in half and remove the seeds and veins
3. Mix cream cheese, crab, mayonnaise, and Sriracha. Add green onions if you are using them). Mix until well combined, adjust seasoning to taste.
4. Fill each jalapeño with the crab mix and pack the tops with the panko mixture.
5. Place stuffed and prepped jalapeños on the rack/tray of your air fryer.
6. Air fry on custom, at 350, for 15 minutes (rotating racks half-way through if using the Deluxe Air Fryer). Rotate the racks one more time and restart the air fryer for 5 minutes.
7. Allow the poppers to cool slightly (as the filling is VERY HOT) and enjoy