

Jalapeno Poppers

INGREDIENTS

- 8oz cream cheese, softened
- 2-4 slices of bacon, chopped
- ⅓ of a cup of shredded cheddar blend cheese
- Jalapeno peppers, deseeded and deveined
- Oil for brushing (spray oil works fine)

INSTRUCTIONS

1. Place your softened cream cheese in a microwave safe bowl and microwave in 5-10 second blasts until it's very soft. Stir the cream cheese until all the lumps are gone.
2. Mix in the chopped bacon and shredded cheese.
3. Slice jalapenos lengthwise and deseed and devein them.
4. Set your air fryer for 375 and get it preheating.
5. Stuff your peppers with your cheese mixture and place on your rack.
6. Brush or spray poppers with oil.
7. Place the poppers in the air fryer for 5 minutes. They will be done when the cheese is nice and browned and bubbly.