Cheesy Baked Jalapeno Poppers

Description

Well these are so good that I couldn't stop eating them. I stared at these mascarpone and chive-filled poppers as the smell of freshly baked cheese wafted through the air, as they beckoned me with their seductive straight-from-the oven heat. "EAT ME," they said "before we cool off and our cheddar no longer oozes and our pepper oils no longer tickle your tongue with fire."



Summary

Yield: 20
Source: Savory Simple
Prep Time: 30 minutes
Category: Appetizers
Cuisine: American

Ingredients

- 10 jalapeno peppers
- 3 oz marscapone cheese
- 2 1/2 oz grated cheddar cheese
- 1 tsp chives finely minced
- 3 tbsp half and half
- 1 egg
- 1/4 tsp salt
- 1/4 tsp paprika
- 1/4 tsp garlic powder
- 1/4 cup flour
- 1/2 cup panko bread crumbs

Instructions

Preheat the oven to 350 degrees F.

Line a baking sheet with parchment paper.

Using plastic gloves (if possible), slice the jalapenos open lengthwise and scoop out the seeds.

Set aside.

By hand or in a stand mixer with the paddle attachment, evenly combine the mascarpone, cheddar cheese, chives and 1 tablespoon of half and half.

Stuff the mixture into each jalapeno half.

Whisk together the egg, salt, paprika and garlic powder in a small bowl.

Place the flour and panko in separate bowls and line them up with the egg mixture to create a breading station.

Dip a jalapeno in the flour and tap it to remove the excess.

Next, dip it in the egg mixture and then finish with the panko.

Scoop extra panko on top and gently press it in place.

Place the jalapeno on the prepared baking sheet and repeat the process with the rest of the jalapenos.

Bake for 30 minutes.

Serve hot.