

Cheesy Stuffed Jalapeños

Ingredients

- 12 Jalapeños (halved, seeds and ribs removed)
- 8 oz Cream Cheese (softened)
- 1 c Cheddar Cheese (shredded)
- 1 clv Garlic (minced)
- 1/2 t Smoked Paprika
- 12 Bacon Slices (halved)
- 0 pn Salt
- 24 Toothpicks

Instructions

- 1.Preheat oven to 400°F. Line a large baking sheet with parchment paper. Place a baking rack on top of the baking sheet. Set aside.
- 2.Using a stand mixer fitted with a paddle attachment, beat the cream cheese, cheddar, garlic, and paprika together until combined. Add a pinch of salt to taste.
- 3.Spoon filling equally among all 24 jalapeño halves. Wrap each stuffed jalapeño with a half slice of bacon and stick a toothpick through the center. Place each on the baking rack and bake for 25-28 minutes or until the bacon is crisp.
- 4.Turn the oven to broil for the last minute or two to get things extra crispy. Serve immediately. Cover leftovers and keep in the refrigerator for up to 4 days.