Baked Jalapeño Poppers

Most jalapeño popper recipes suggest slicing the jalapeños in half, but if you slice off the top one-third of the pepper lengthwise, you'll have a stronger pepper shape to stuff. It will retain its shape better in the oven, and you can stuff a little more into each one this way.

Ingredients

12 large jalapeño peppers
8 ounces cream cheese, at room temperature
¼ cup chopped fresh cilantro, plus 1 tablespoon for garnish
¼ cup chopped green onion, plus 1 tablespoon for garnish
¼ teaspoon garlic powder
¼ teaspoon onion powder
¼ teaspoon fine sea salt
⅓ cup grated sharp cheddar cheese
2 tablespoons grated Parmesan cheese, optional
1/2 cup panko breadcrumbs or more as needed

Instructions

- Preheat the oven to 425 degrees F and line a large, rimmed baking sheet with parchment paper or foil. Cut off one-third of each pepper lengthwise. Use a small spoon to scoop out the seeds and membranes from each pepper, and discard those pieces.
- In a bowl, combine the cream cheese, ¼ cup chopped cilantro and green onion, garlic powder, onion powder, and salt. Stir to combine.
- In a small bowl, mix together the panko with the Parmesan if using.
- Stuff the peppers with the cream cheese mixture (you might have a small amount leftover). Top each of the peppers with a small mound of cheddar cheese, then the Panko mixture.
- Bake for 10 to 13 minutes until the cheese is bubbling and starting to turn golden.
- Transfer the jalapeño poppers to a large serving dish. Serve!