

Air Fryer Cheesy Stuffed Jalapeño Poppers: A Bold Bite-Sized Flavor Explosion

Description

When it comes to the perfect party snack or game-day appetizer, few treats can compete with the bold, creamy crackle of jalapeño poppers. These **Air Fryer Cheesy Stuffed Jalapeño Poppers** are a sizzling snack that will light up your plate with their **vibrant green peppers** and ooey-goopy cheese filling. Whether you're cooking for a crowd or just feeding your cravings, this easy air fryer recipe delivers all the crispy, creamy goodness with fewer calories and way less mess.

A Bold Contrast Made to Impress

One of the most enticing things about these poppers besides the flavor is the color contrast. The **deep green hues of the jalapeños** not only add eye-catching vibrancy to your appetizer spread, but also hint at the spicy kick inside. Once cooked, their slightly blistered skins cradle rich, bubbling cheese, creating a **beautiful contrast between cool and hot, smooth and spicy, crispy and creamy**. It's food that *looks* as incredible as it tastes.

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Ingredients You'll Need:

- **10 fresh jalapeño peppers**, halved lengthwise and seeded
- **1 cup cream cheese**, softened
- **1/2 cup shredded cheddar cheese**
- **1/2 cup shredded mozzarella cheese**
- **1/2 teaspoon garlic powder**
- **1/4 teaspoon smoked paprika**
- **Salt & pepper**, to taste
- **Optional:** crumbled bacon, chopped green onion, or a sprinkle of panko breadcrumbs for added crunch

Instructions:

- 1. Prep the Peppers:**
Slice jalapeños in half lengthwise and use a spoon to remove seeds and membranes. If you're sensitive to spice, wear gloves — jalapeño oils are potent!
- 2. Make the Filling:**
In a medium bowl, mix cream cheese, cheddar, mozzarella, garlic powder, smoked paprika, salt, and pepper until smooth and well combined.
- 3. Stuff the Jalapeños:**
Spoon the cheese mixture into each jalapeño half. Don't overfill — just enough to keep things neat but satisfying.

4. (Optional Enhancements):
Sprinkle with panko breadcrumbs for a light crunch or top with bacon bits for smoky indulgence.
5. Air Fry to Perfection:
Preheat your air fryer to 375°F (190°C). Arrange stuffed jalapeños in a single layer in the basket (you may need to cook in batches). Cook for 8-10 minutes, or until the cheese is bubbly and the jalapeños are slightly blistered.
6. Serve Hot:
Remove and let them cool slightly before serving – that gooey cheese will be molten!

Why Use an Air Fryer?

Using an air fryer instead of traditional baking or deep frying cuts down the fat without sacrificing crunch. You'll get that ideal crispness on the edges of the jalapeños while the cheese becomes gooey and golden. It's less greasy, more efficient, and doesn't heat up the whole kitchen. What's not to love?

Serving Tips:

- **Platter it Up:** These jalapeño poppers are perfect on a serving board, nestled among ranch, sriracha mayo, or even guacamole for dipping.
- **Make it a Meal:** Pair with sliders, wings, or grilled corn for the ultimate backyard vibe.
- **Customize It:** Swap in pepper jack or goat cheese, or add crumbled chorizo for a zesty twist.

Final Bite:

These **Air Fryer Cheesy Stuffed Jalapeño Poppers** offer a big bite of flavor wrapped in a small, spicy package. Whether you're entertaining, snacking, or just craving something with **heated kick and creamy comfort**, this dish delivers every time. Vibrant in color, bold in flavor, and crazy easy to make – they're guaranteed to be devoured in minutes.

Category

1. Air Fryer Recipes

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