

# Baked Jalapeño Poppers

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kitchen gloves  
chopping board and slicing knife  
large baking tray  
medium and small mixing bowls  
measuring cups and spoons  
fine grater  
mixing spoon

## Do this

## with these INGREDIENTS

1. **Preheat** the oven to 400°C (200°F).

2. **Line** or **oil** the baking tray.

3. Wearing the gloves, **slice** in half lengthways 10 - 12 **fresh jalapeños**

4. **Remove** the seeds and white membrane and **place** cut side up on the baking tray.

5. In the bowl, **mix** together

225 g (8 oz) packet **cream cheese**  
1 cup **finely grated parmesan cheese**  
2 TBS **finely chopped fresh chives**  
2 cloves **garlic**, minced  
¼ tsp **pink or sea salt**  
¼ tsp **freshly ground black pepper**  
4 pieces **cooked nitrate-free bacon**,  
chopped (optional)

6. **Place** a spoonful of the mixture inside each half of the jalapeños.

7. **Mix** in the small bowl

2 TBS **olive oil** or melted **butter**  
½ cup **almond meal** or **breadcrumbs**

8. **Sprinkle** the crumb mixture over the jalapeño halves.

9. **Bake** for 20 mins or until done to your liking.

10. **Serve** with

extra **chopped fresh chives**  
**homemade aioli** (optional)



