

Ingredients



6 slices bacon
8 oz cream cheese at room temp
1 cup shredded cheese (I
used Mexican blend)
8 jalapeno peppers

Air Fryer Jalapeno Poppers

Instructions

- Lay the bacon flat in the air fryer basket, set the air fryer to 390 degrees for 10 minutes. (Thicker bacon may need an extra minute or two).
- Remove the bacon and once cooled, crumble it into bite size pieces.
- Mix together the cream cheese, shredded cheese, and bacon in a bowl.
- Slice the jalapenos in half lengthwise and scrape the seeds and white ribs off with a metal spoon.
- Stuff the cheese mixture into each jalapeno and place them stuffed side up in the air fryer basket. Set the air fryer to 370 degrees for 8 minutes.

Note: Depending on the size of your air fryer this may need to be done in two batches.

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HUNGRY
BOYS

