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Jalapeno Popper Recipe ♦♦

This recipe is a delicious twist on classic jalapeno poppers. It combines spicy jalapenos with a creamy cheese filling and crispy bacon. Perfect for parties or game day!

Recipe Type: Standard

Prep Time: 20 mins

Cook Time: 15 mins

Total Time: 35 mins

Recipe Yield: 500 grams

Number of Servings: 10

Serving Size: 50 g

Ingredients

6 pieces	Jalapenos
8 oz	cream cheese
1 c	Cheddar Cheese
12 slices	bacon
1 tsp	Garlic powder

1 tsp	Onion powder
1 c	panko breadcrumbs
1 large	Egg
2 c	vegetable oil

Directions

Step 1

Preheating

Preheat the oven to 400°F (200°C).

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Cutting

Cut the jalapenos in half lengthwise and remove the seeds and membranes.

Prep Time: 10 mins

Cook Time: 0 mins

Step 3

Mixing

In a mixing bowl, combine the cream cheese, cheddar cheese, garlic powder, and onion powder. Mix well.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Filling

Fill each jalapeno half with the cheese mixture.

Prep Time: 5 mins

Cook Time: 0 mins

Step 5

Wrapping

Wrap each jalapeno half with a slice of bacon.

Prep Time: 5 mins

Cook Time: 0 mins

Step 6

Preparation

In a shallow bowl, beat the egg. In another shallow bowl, place the panko breadcrumbs.

Prep Time: 5 mins

Cook Time: 0 mins

Step 7

Coating

Dip each bacon-wrapped jalapeno in the beaten egg, then coat it with the panko breadcrumbs.

Prep Time: 5 mins

Cook Time: 0 mins

Step 8

Frying

Heat vegetable oil in a deep fryer or large skillet over medium heat. Fry the jalapeno poppers until the bacon is crispy and the cheese is melted, about 5-7 minutes.

Prep Time: 0 mins

Cook Time: 10 mins

Step 9

Draining

Remove the jalapeno poppers from the oil and place them on a paper towel-lined plate to drain excess oil.

Prep Time: 0 mins

Cook Time: 0 mins

Step 10

Serving

Serve the jalapeno poppers hot and enjoy!

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 150 kcal

Fat: 15 g

Protein: 7 g

Carbohydrates: 5 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	7 g	41.18%	41.18%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	5 g	9.09%	10%
Fibers	1 g	2.63%	4%
Sugars	1 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	4 g	N/A	N/A
Saturated Fat	8 g	36.36%	47.06%
Fat	15 g	53.57%	60%
Cholesterol	35 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	20 mg	22.22%	26.67%
Vitamin B6	4 mg	307.69%	307.69%
Vitamin B12	2 mcg	83.33%	83.33%
Vitamin E	2 mg	13.33%	13.33%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	300 mg	13.04%	13.04%
Calcium	10 mg	1%	1%
Iron	4 mg	50%	22.22%
Potassium	2 mg	0.06%	0.08%
Zinc	2 mg	18.18%	25%
Selenium	2 mcg	3.64%	3.64%

Recipe Attributes

Events

Picnic Game Day

Cuisines

French American

Course

Appetizers Side Dishes Desserts Sauces & Dressings

Cultural

Diwali Oktoberfest

Cost

Over \$50

Demographics

Kids Friendly

Teen Friendly

Lactation Friendly

Diabetic Friendly

Heart Healthy

Diet

Mediterranean Diet

DASH Diet (Dietary Approaches to Stop Hypertension)

Flexitarian Diet

Ornish Diet

Meal Type

Snack

Dinner

Lunch

Difficulty Level

Easy

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