



spoon & whisk

ESSENTIAL KITCHENWARE & CUTLERY
FOR THE WELL-STOCKED KITCHEN

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Stuffed Jalapeno Peppers

Makes 8 stuffed pepper halves

This is one of our favorite ways to prepare quick, cheesy stuffed jalapeños! The filling is smooth and creamy, while the jalapeños still retain a little bit of a crunch! Not into jalapeños? Substitute baby bells!

Ingredients:

4 jalapeno peppers
4 oz cream cheese
4 oz shredded Monterey Jack cheese
1 tablespoons fresh lime juice
1/2 small shallot finely chopped
1 small clove garlic clove, minced
1/2 tablespoon cilantro, minced

Directions:

1. Preheat the oven to 350°F. Mix the filling ingredients together in a bowl.
2. Split the jalapeño peppers in half, or if you prefer a deeper pepper boat, slice away just one side. Remove the seeds and ribs from the pepper.
3. Place the halved peppers onto a parchment lined baking sheet and spoon the filling into each pepper. Bake for 20-25 minutes or until the pepper boats become tender and the cheese is bubbling and beginning to brown. Remove from the oven and serve warm.