



**Recipe name:**

Jalapeño Poppers

**Recipe description:**

These cheese and chive-filled jalapeños are double-battered in panko breadcrumbs for a tasty treat with extra crunch.

Jalapeño Poppers are crispy, cheesy and spicy! They make a delicious side to serve when friends and family are over.

**Prep Time**

30 minutes

**Cook Time**

15 minutes

**Serves:**

3-4

**Made with:**

PEPPADEW® Jalapeño Mild Halves

**Course:**

Side

**Occasion:**

Party

**Ingredients:**

- 10 PEPPADEW® Jalapeño Peppers – Mild Halves
- 150g panko breadcrumbs
- 1 tsp garlic powder
- 1 tsp salt
- 1 tsp dried parsley
- 120g cream cheese
- 50g finely grated Cheddar cheese

- 80g Pancetta
- 1 tsp garlic powder
- ½ tsp salt
- a small handful of finely sliced chives
- 130g plain flour
- 200ml cold water
- oil for deep frying

**Method:**

1. Put the PEPPADEW® Jalapeño Peppers – Mild Halves on some kitchen roll to soak up any excess liquid.
2. Blitz the breadcrumbs in a food processor to give the jalapeños a finer, crisper coating.
3. Transfer the breadcrumbs to a large bowl and add salt, garlic powder and dried parsley. Mix together.
4. To make the jalapeño filling, in another bowl add the cream cheese, pancetta, grated Cheddar, garlic powder, salt and chives and combine well.
5. In a separate bowl, whisk together the plain flour and cold water to form a paste.
6. Take a spoonful of the cream cheese filling and spoon it into each jalapeño half, making sure the filling is level. Repeat for all jalapeños.
7. Now dunk each jalapeño into the flour and water paste, then dunk into the breadcrumbs and toss to coat evenly. Transfer the coated jalapeños to a wire rack and allow to sit for around 5-10 minutes.
8. Repeat this process for a second coating, allowing them all to set for another 5-10 minutes.
9. Deep fry in 180°C oil in small batches; they should take no more than 2 minutes to fry.
10. Once each batch is fried, transfer to some kitchen roll to soak up any excess oil – these are then ready to be served. Enjoy!