

BACON-WRAPPED CHEESE-STUFFED JALAPENOS



TIME TO PREPARE

20 Minutes



AIR FRY TIME

8 Minutes



SERVINGS

4 TO 6 servings



Ingredients

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- 12 jalapenos, about 3 to 4 inches long, cut in half, seeds & ribs removed
- 4 oz cream cheese, softened
- ½ cup shredded Cheddar cheese
- 1 clove garlic, minced
- 2 green onions, white and green parts, finely chopped
- ½ tsp EACH salt and pepper
- 6 slices bacon, cut in half crosswise*

*Don't use thick-cut bacon for this recipe; it is too difficult to wrap around the peppers. I like to use what I call "stretchy bacon", regular thin sliced.

Steps to Cook

1. Cut jalapenos in half lengthwise and use a sharp paring knife or spoon to scoop out the seeds and ribs.
2. In a bowl, combine softened cream cheese, Cheddar, garlic, green onions, salt and pepper; blend well.
3. Using a small spoon or kitchen knife, fill each jalapeno half with cream cheese mixture. Wrap each jalapeno with a slice of bacon then place jalapeno, stuffed side up on cooking tray. Continue until all jalapenos are filled, wrapped and placed on two cooking trays.
4. Place the drip pan in the bottom of the cooking chamber. Using the display panel, select AIR FRY, adjust TEMPERATURE to 400°F and set TIME to 8 minutes. Press START and preheat the Vortex until display indicates ADD FOOD.
5. Slide one cooking tray into the bottom position and other tray into the top position. When indicator signals TURN FOOD, switch cooking trays so that the tray that was in the top position is now in the bottom position and the other tray moves to the top position. Continue to cook until the filling is golden and bubbling and bacon is crispy and browned.
6. Using a spatula, transfer to a serving platter. Cool slightly before serving

Relish 
