

Baked Jalapeño Poppers

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kitchen gloves
chopping board
slicing knife
large baking tray
medium and small mixing bowls
measuring cups and spoons
fine grater
mixing spoon

METHOD

INGREDIENTS

1. **Preheat** the oven to 400°C.

2. **Line** or **oil** the baking tray.

3. Wearing the gloves, **slice** in half lengthways

10 - 12 **jalapeños**

4. **Remove** the seeds and white membrane and **place** cut side up on the baking tray.

5. In the bowl, **mix** together

225 g packet **cream cheese**
1 cup **finely grated parmesan cheese**
2 TBS **finely chopped fresh chives**
2 cloves **garlic**
 $\frac{1}{4}$ tsp **pink or sea salt**
 $\frac{1}{4}$ tsp **freshly ground black pepper**
4 pieces **cooked nitrate-free bacon**,
chopped (optional)

6. **Place** a spoonful of the mixture inside each half of the jalapeños.

7. **Mix** in the small bowl

2 TBS **olive oil** or melted **butter**
 $\frac{1}{2}$ cup **almond meal** or **breadcrumbs**

8. **Sprinkle** the crumbs over the jalapeño halves.

9. **Bake** for 20 mins or until done to your liking.

10. **Garnish** sprinkled with

extra **chopped fresh chives**

11. **Serve** with

homemade **aoli** (optional)

