

Baked Stuffed Jalapeños



Serves: 12

Developed by Greg Strahm, The Silver Chef
This is my version of the Jalapeno Popper. It is a bold, spicy hors d'oeuvres excellent for Tapas. The seeds are what give the heat to the jalapeno. So make sure you remove all of the seeds before stuffing. This is a great passed hors d'oeuvres, an appetizer, or as a tapas dish.

Yield: 24 halves

Prep Time: 15 minutes

Cook Time: 20 minutes

Ingredients:

12	jalapeño peppers, split lengthwise and seeded
1/2 cup	onion, minced
1/4 cup	fresh cilantro, chopped
1 tablespoon	fresh oregano, chopped
2 teaspoons	ground cumin
1 cup	pepper jack cheese, shredded
1 (8-ounce) package	cream cheese, at room temperature
1/2 pound	chorizo, browned and crumbled
1 tablespoon	fresh lime juice
	salt and freshly ground black pepper, to taste

Directions:

1. In a large skillet on medium high heat add onions, cumin, paprika and saute until onions

are soft.

2. Add garlic, oregano and chorizo. Brown and breakup into crumbles.
3. Salt and pepper to taste.
4. Drain excess oil from pan and set chorizo aside to cool.
5. In a large mixing bowl mix together the cheeses, cilantro, and lime juice until well incorporated.
6. Add Chorizo mixture and mix until well blended.
7. Pack the filling into the peppers and arrange peppers on a baking sheet lined with parchment paper.
8. Bake for 20-30 minutes at 375° F, or until the cheese is bubbly and lightly browned, and the peppers are cooked.
9. Remove from oven and allow to cool for 5 minutes before serving.

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