



Baked Jalapeño Poppers with Bacon and Panko

Prep time: 15 minutes

Cook time: 30 minutes

Servings: 20 poppers

Ingredients

10 large jalapeños, halved lengthwise and seeded

8 oz cream cheese, softened to room temperature

1 cup shredded Parmesan or sharp cheddar cheese

4 pieces cooked thick-cut bacon, crumbled

2 tbsp. [Garlic Festival Jalapeno Garni All Purpose Seasoning](#)

2 tsp. [Garlic Festival Garlic Paste](#)

1 cup panko breadcrumbs

2 tbsp. salted butter, melted

Instructions

Prep the peppers: Preheat your oven to 350°F (175°C) and grease a rimmed sheet pan with olive oil or baking spray. Wearing disposable gloves, slice each jalapeño in half lengthwise and use a small spoon to scrape out the seeds and white membrane to control the heat level.

- **Mix the filling:** In a medium bowl, combine the softened cream cheese, Parmesan cheese (or cheddar), crumbled bacon, [Garlic Festival Jalapeno Garni All Purpose Seasoning](#) & [Garlic Festival Garlic Paste](#). Stir the mixture well until evenly combined.

Stuff the jalapeños: Divide the cream cheese mixture evenly among the jalapeño halves, using the back of a spoon to ensure the filling is level with the top of the pepper.

Add the topping: In a separate small bowl, combine the panko breadcrumbs and the melted butter. Sprinkle this mixture generously over the top of each stuffed jalapeño.

Bake and serve: Place the stuffed jalapeños on the prepared sheet pan, filled side up. Bake for about 30 minutes, or until the filling is bubbling, the jalapeños have softened, and the panko topping is golden brown. Let them cool for a few minutes before serving warm.

Explore these top-rated jalapeño popper recipes featuring creamy cheese, bacon, and panko toppings for a perfect crunch.