

Mummy Jalapeño Poppers

SERVES: 16 poppers (8 servings) | PREP TIME: 20 minutes | COOK TIME: 18-20 minutes | TOTAL TIME: 40 minutes

INGREDIENTS

- 8-10 large jalapeño peppers
- 8 oz cream cheese, softened
- 1 cup shredded sharp cheddar cheese
- 1/2 cup shredded mozzarella cheese
- 1/4 cup crumbled cooked bacon (optional)
- 2 green onions, finely chopped
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1 sheet puff pastry, thawed (or crescent roll dough)
- Candy eyes (edible, for decorating)
- 1 egg, beaten (for egg wash)

DIRECTIONS

Step 1: Preheat oven to 400deg F (200deg C) and line a baking sheet with parchment paper.

Step 2: Slice jalapeños in half lengthwise and remove seeds and membranes (for less heat, remove all seeds; for more heat, leave a few).

Step 3: In a medium bowl, mix cream cheese, cheddar cheese, mozzarella cheese, bacon (if using), green onions, garlic powder, onion powder, salt, and pepper until well combined.

Step 4: Spoon the cheese mixture into each jalapeño half.

Step 5: Roll out puff pastry and cut into thin strips (about 1/4 inch wide). Wrap each stuffed jalapeño with pastry strips, leaving a small gap for the eyes.

Step 6: Place on the prepared baking sheet and brush with beaten egg.

Step 7: Bake for 18-20 minutes, or until the pastry is golden brown and crispy.

Step 8: Let cool slightly, then add candy eyes to complete the mummy look.

MABEL'S NOTES

Wear gloves when handling jalapeños, and avoid touching your face. If you prefer a milder popper, remove all the seeds and membranes. You can also use crescent roll dough instead of puff pastry for a simpler option. These are always a hit, but don't be surprised if they disappear faster than you can make them!

Serving Suggestions:

Serve with ranch dressing, sour cream, or a spicy chipotle dip., Great for Halloween parties, game day, or fall gatherings., Pair with other festive snacks like Spiderweb Taco Dip, Pumpkin Deviled Eggs, or a Halloween Snack Board., Adjust the heat level by leaving some seeds in the jalapeños or using milder peppers., Make ahead and refrigerate (without baking), then bake just before serving.

Contains: egg, milk, wheat