

Bacon Wrapped Jalapeno Poppers



Ready in **35 minutes**

Serves **makes 24 pieces**

Ingredients

- 12 medium jalapenos
- 8 oz cream cheese, softened
- 1 pound of bacon
- 2 Tbsp finely chopped cilantro
- ½ tsp garlic powder
- ½ tsp onion powder
- Chopped tomatoes and green onions for garnish

Preparation

Preheat oven to 400 degrees

1. Remove tops of jalapenos and slice lengthwise. Remove all the seeds. Set aside
2. Add cilantro, garlic and onion powder to cream cheese. Mix well
3. Stuff each jalapeno with cream cheese mixture
4. Wrap 1 slice of bacon around each jalapeno
5. Bake 400 degrees for 20-25 minutes, until bacon is cooked

Tips

If your jalapenos are different sizes, you may need to cut the bacon in half vertically for the larger pieces and horizontally for the smaller pieces. I like to ensure that the entire jalapeno is covered. It keeps the cheese from oozing out while baking.

Spiritual Message from this recipe

This is a great example of how beautifully opposites blend together to make a perfect.