



Padre's Poppin' Jalapeño Poppers

Serving Size: 1-2 Poppers
Gluten Free

A great fusion dish, which incorporates Spanish Chorizo into a grilling favorite.

Pairing Watermelon Sake Shooter, Cabernet Sauvignon, or Beer

Ingredients

- 16 Jalapeño Peppers, de-cored and de-seeded
- 2 Links of Spanish Chorizo, diced
- 1 Medium Yellow Onion, Minced
- Salt
- Pepper
- ½ Cup Cream Cheese
- 1 Cup Monterey Jack Cheese
- Cilantro, diced, for garnish
- Baking Spray
- Butter

Equipment

- Baking Sheet, or Grill Pan
- Small Saute Pan
- Mixing Bowl
- Grill

Directions

- 1 Turn on the oven and set to 350°F. If grilling, turn on grill and adjust flames to a controlled temperature of 325°F-375°F.
- 2 Melt the butter in small pan over medium heat. Add the minced onions and diced chorizo, and saute until onions are tender and browned. Remove from heat, and let cool for 10 minutes.
- 3 In a medium mixing bowl, mix together the cream cheese and Monterey Jack Cheese. Then add the chorizo and onion mixture.
- 4 Coat a baking sheet or grill pan with a baking spray to prevent sticking.
- 5 Stuff each pepper with the cheesy filling and arrange on a baking sheet, or grill pan.
- 6 If baking, bake in the oven for 12-15 minutes, or until cheese is golden brown and bubbling. If grilling, cook on the grill for 10-12 minutes, until golden brown bubbling cheese is achieved.
- 7 Plate peppers on a serving tray and garnish with diced cilantro. Serve!

Serving Tips

- ✓ The temperature when grilling or baking the peppers does not have to be perfect. However, closely monitoring the peppers is recommended to prevent burning, especially on the grill as the cheese will cause some flare ups.



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