



Garden Fresh Farm Recipes

Air Fried Bacon Wrapped Jalapeño Peppers

We absolutely adore jalapeño peppers in any way, shape, or form! The convenience of the air fryer brings a quick and easy way to cook jalapeños in the kitchen. Fresh jalapeño are stuffed with a mixture of cheeses and seasoning and wrapped in smoky bacon and are a perfect appetizer or an accompaniment to summertime meals. These jalapeño peppers are air fried until the jalapeño is cooked, the bacon is crisp and the cheese is perfectly melted.

Ingredients:

6 whole Jalapeño peppers
6 oz cream cheese (block)
1 onion sliced in strips
1/2 teaspoon Montreal Seasoning
6 slices bacon
1/2 cup flour

Directions:

Cut each Jalapeño in half lengthwise. Using a small spoon, scrape out seeds & membranes.

Spread cream cheese into the Jalapeño halves.

Sprinkle with Montreal seasoning.

Place an onion strip on each Jalapeño.

Cut the bacon in half. Dredge in flour. The flour will eliminate some of the bacon splattering and help make it crispier when air fried.

Wrap each Jalapeño with bacon ensuring the cheese is covered. Secure with toothpicks. We use two in each jalapeño half.

Air Fryer at 390 degrees 10-12 minutes.

Place jalapeño on air fryer rack cut side up and cook 10-12 minutes (depending on air fryer differences and size of jalapeño. Rotate air fryer rack half-way through cooking. The jalapeños are done when the bacon is cooked crispy and the cheese is melted.

