



PREP
TIME
25_{min}



COOK
TIME
5_{min}



SERVES
16-20

RUFFLES® FLAMIN' HOT® BBQ Jalapeño Poppers

INGREDIENTS

- 1 cup RUFFLES® Flamin' Hot BBQ
- 8-10 fresh jalapeño peppers, medium/large sized
- 8 oz cream cheese, softened
- 1/4 cup sour cream
- 1/2 cup shredded cheddar cheese
- 1 tbsp pickled jalapeños, diced
- 2 tsp pickled jalapeños, juice only
- 3 tbsp bacon bits
- 1/2 cup green onions, sliced
- 1/8 tsp cayenne pepper
- 1/4 tsp garlic powder
- To taste kosher salt
- To taste black pepper
- 1/2 cup panko breadcrumbs
- To garnish BBQ sauce
- To garnish ranch (optional)

HOW TO MAKE

DIRECTIONS

Slice each jalapeño pepper in half, lengthwise. Scoop out the ribs and seeds and discard.

Make the filling by combining softened cream cheese, sour cream, shredded cheese, diced pickled jalapeños, pickled jalapeño juice, bacon bits, green onions, cayenne pepper, and garlic powder in a bowl. Mix well to combine. Season with salt and pepper to taste.

Generously fill each sliced pepper with the filling by using a spoon or piping bag.

Make the topping by mixing 1 cup of crushed RUFFLES® FLAMIN' HOT® BBQ potato chips with 1/2 cup panko breadcrumbs. Sprinkle approximately 1 tbsp on top of each jalapeño popper.

Place into a 375°F air-fryer for 5 minutes or until the pepper has softened and the filling is warm and gooey.

Once cooked, plate onto desired serving dish and garnish with a drizzle of BBQ sauce, plus more for dipping. Also try pairing with ranch and an extra handful of RUFFLES® FLAMIN' HOT® BBQ chips!

PRODUCT

