



Jalapeño Poppers

ingredients

- 1 pound hot Italian sausage
- 15 large jalapeño peppers
- 1 cup cream cheese, softened
- 1 cup shredded sharp cheddar cheese
- ½ cup grated parmesan cheese
- 2 cloves garlic, minced
- 1 teaspoon onion powder
- 1 teaspoon smoked paprika
- ½ teaspoon black pepper
- ¼ teaspoon salt

directions

- Preheat Oven to 375°F
- Line a baking sheet with parchment paper and lightly grease with olive oil.
- Slice each jalapeño in half lengthwise and remove the seeds
- In skillet over medium heat, crumble and cook the sausage until browned and fully cooked
- Drain excess fat if necessary, and lower heat
- Add softened cream cheese, cheddar cheese, grated parmesan cheese, garlic, onion powder, smoked paprika, black pepper, and salt to the sausage
- Mix until all ingredients are well combined
- Stuff each jalapeño half with the sausage and cheese mixture.
- Arrange jalapeños on the prepared baking sheet and bake for 20-25 minutes or until the jalapeños are tender and the cheese is bubbly and golden.