

5g ⌚ 40 m | Medium

Bacon-wrapped jalapeño poppers

We're bringing apps to the table, and they won't last long! These keto jalapeño poppers are devilishly delicious. We stuffed spicy jalapeño peppers with a meaty, cheesy filling and then wrapped them snugly in bacon before we baked them to crispy perfection. We're ready for game day — how about you?



6 Servings

Ingredients

1 tsp olive oil
8 oz. ground turkey
1 tsp taco seasoning
12 fresh jalapeños
8 oz. (1 cup) cream cheese
2 oz. (½ cup) cheddar cheese, finely shredded
12 (12 oz.) bacon strips

Instructions

- 1 Preheat the oven to 400°F (200°C). Line a baking sheet with parchment paper.
- 2 Add olive oil to a small skillet over medium heat. Add the ground turkey and taco seasoning and fry until cooked through, breaking it up as you go. Set aside to cool.
- 3 Cut a slit into the jalapeños along the entire length of the pepper, and remove the seeds. Set aside.
- 4 Combine the cream cheese, cheddar cheese, and cooked ground turkey in a bowl. Fill the jalapeños with the mixture.
- 5 Wrap the bacon strips diagonally around each stuffed jalapeño. Place on the prepared baking tray.
- 6 Bake for 18-20 minutes until the bacon is crisp. There are two jalapeño poppers per serving.

Tips

To reduce the jalapenos' spiciness, remove the stem and the white ribs to which the seeds are attached.

Wear food-safe gloves when working with chili peppers, or ensure you thoroughly wash your hands after handling them. You don't want to touch your face with any chili residue on them!

If you're not a fan of spicy foods, you can use pimientos de Padrón instead of jalapeños.

Air fryer method

Follow steps 2-5 of the recipe.

Preheat the air fryer to 375°F (190°C) and air fry for 10-12 minutes until crispy.