

ZeroKumbed Cream Cheese Jalapeño Poppers

Ingredients:

6 large fresh jalapeños
200g cream cheese, softened
½ cup grated mozzarella or cheddar (optional but adds stretch)
½ tsp garlic powder
½ tsp onion powder
Pinch of salt
½ cup ZeroKrumbs
1 egg, whisked
Optional: 6 slices streaky bacon (for wrapping version)

Method:

1. Prep the Jalapeños:

Slice each jalapeño lengthwise and remove the seeds (leave a few if you like it hot).

2. Make the Filling:

In a bowl, mix cream cheese, grated cheese, garlic powder, onion powder, and salt.

3. Stuff:

Fill each jalapeño half with the cream cheese mixture and press the halves together again.

4. Coat:

In one bowl, whisk the egg. Place ZeroKrumbs in another bowl. Dip each jalapeño in the egg mixture, then roll in ZeroKrumbs until well coated.

(Optional: wrap each popper with a slice of bacon and secure with a toothpick before coating.)

5. Cooking Options:

- **Air Fryer:** 190°C for 8–10 minutes until golden and crisp.
- **Pan Fry:** Heat tallow in a pan and fry over medium heat until golden on all sides, 2–3 minutes per side. Drain on a paper towel.

Serving Idea:

Serve these fiery poppers fresh off the grill alongside a cool dipping sauce — sour cream, garlic mayo, or a creamy tallow dip. They're the ultimate braai-side snack and pair perfectly with steak, ribs, or even your next ZeroKumb burger night.

