

Stuffed Jalapeno Firecrackers

Ingredients

12 jalapeno peppers,
halved lengthwise

1 (8 ounce) package cream
cheese, softened

Cajun seasoning, or to taste

12 slices jalapeno bacon,
cut in half

toothpicks



Directions

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source.

Fill the jalapeno peppers with cream cheese. Sprinkle the Cajun seasoning on top, then wrap each stuffed jalapeno with a slice of bacon. Secure with a toothpick. Arrange the wrapped jalapeno peppers in a single layer, face down on a broiler rack.

Broil in the preheated oven until the bacon becomes crisp, 8 to 15 minutes on each side