

RUFFLES® Jalapeño Ranch Grilled Jalapeño Poppers

Ingredients

- 12 oz cream cheese, softened
- 1/3 cup RUFFLES® Jalapeño Ranch Flavored Potato Chips crushed
- 2 tbsp onion jam
- 2 tsp kosher salt
- 2 scallions, minced
- 1 large egg yolk
- 6 oz cheddar cheese
- 12 large jalapeños—halved lengthwise and seeded, stems left intact
- 1 tbsp extra-virgin olive oil
- 12 6-inch slices of bacon
- 2 tbsp finely chopped chives

How to make it

1. Preparation: Heat grill to 450°F.
2. In a large bowl add the cream cheese, 1/4 cup RUFFLES® Jalapeño Ranch Flavored Potato Chips, onion jam, kosher salt, scallions, egg yolk and cheddar cheese; stir until well combined.
3. On a rimmed baking sheet, toss the jalapeños with the olive oil. Arrange them cut side up and fill it with 1 ½ to 2 tbsp cream cheese mixture. Wrap each stuffed jalapeño with a slice of bacon.
4. Arrange bacon-wrapped jalapeños on the grill. Grill with the lid closed for 35 to 40 minutes.
5. Remove jalapeños from grill and sprinkle with remaining crushed RUFFLES® Jalapeño Ranch Flavored Potato Chips and chives. Serve immediately.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	35-40 min	50 min	12

Made with



RUFFLES® Jalapeño Ranch Flavored Potato Chips