

Our State eats

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Baked Jalapeño Poppers

Yield: 1 dozen.

- 12 large jalapeño peppers**
- 3 tablespoons olive oil**
- ½ cup panko breadcrumbs**
- 1 cup extra-sharp cheddar, shredded**
- 6 ounces plain goat cheese**
- ½ teaspoon salt**
- 2 eggs, beaten**
- 2 green onions, sliced (optional)**
- Sour cream (optional)**

Preheat the oven to 425°. Wash peppers and pat dry. Cut peppers in half lengthwise. Carefully remove the seeds. Drizzle 2 tablespoons of olive oil over jalapeños and toss.

Place peppers on a parchment-lined baking sheet. Roast until crisp-tender, 5 minutes. Let cool 10 minutes.

In a nonstick skillet, heat 1 tablespoon of olive oil. Add panko and stir. Allow panko to brown on low heat, stirring occasionally. Remove from heat and set aside.

In a separate bowl, mix together cheddar, goat cheese, and salt. Fill each half of pepper with cheese mixture, allowing room for the panko. Brush the cheese mixture with the egg; top with panko. Place stuffed peppers on a parchment-lined baking sheet, panko side up. Bake at 425° for 5 minutes or until the cheese begins to melt. Garnish with sliced green onions and serve with sour cream (optional).

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