

Vegan Jalapeno Poppers

SERVINGS
6

PREP TIME
10 MIN

COOK TIME
20 MIN

TOTAL TIME
30 MIN

Crispy on the outside, creamy on the inside, these Vegan Jalapeño Poppers are bursting with flavor & just the right amount of spice. Perfect as a solo snack or crowd-pleasing appetizer.

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Ingredients

Directions

1

•6-8 Medium-Large Jalapeno Peppers

- Preheat oven or air fryer to 400°F.
- Slice jalapeños in half lengthwise, leaving the stem on one side for a nice presentation.
- With a small spoon, scoop out the seeds and veins and discard. **Tip for heat:** Leaving a bit of vein will add extra spice. To give options, leave more vein in the halves with stems and less in the others so everyone can choose their preferred heat level.
- Arrange the jalapeños cut-side up on a parchment-lined baking sheet.
- **Air Fryer Note:** Jalapeños will stay a bit firmer when cooking in the air fryer. For softer peppers, pre-cook them for 1-2 minutes before filling, then continue as directed.

2

•8 oz Vegan Cream Cheese
•¼ C Nutritional Yeast
•1 tsp Garlic Powder
•1 tsp Italian Seasoning

- Mix the filling ingredients in a small bowl until fully blended.
- Spoon the cream cheese mixture into each jalapeño.

3

•3 tbsp Vegan Butter
•⅓ C Panko Bread Crumbs
•½ tsp Paprika

- In a separate small bowl, melt the vegan butter.
- Stir in the bread crumbs and paprika until evenly coated.
- Sprinkle the breadcrumb mixture over each popper.

4

- These poppers can be assembled ahead of time and baked just before serving.
- Bake for about 20 minutes, or air fry for about 5 minutes, until the tops are golden brown.
- Let the poppers cool for about 5 minutes before serving.

OPTIONAL TO SERVE:
•Vegan Ranch Dressing

- Optional: Serve with vegan ranch for dipping.