

Avocado Stuffed Jalapeño Poppers



Serves 6-8

Ingredients

Jalapeños

12 jalapeños, de-seeded and halved (for more of a kick, you can leave some of the seeds in!)

2 small avocados

2 tbsp lemon juice

125 g cream cheese, room temperature

¼ tsp garlic salt

½ tsp smoked paprika

2 tbsp fresh coriander, chopped

6 slices of bacon, cooked and finely chopped

Topping

½ cup panko

1 tbsp chopped bacon

1 tbsp coriander chopped

Zest of 1 lemon

2 tbsp olive oil

¼ cup parmesan cheese, grated

¼ cup Monterey jack cheese, grated

Preparation

1. Preheat oven to 375°F. Line a baking sheet with parchment paper.
2. In a large mixing bowl, peel and mash the avocados with

