

RUFFLES® Jalapeno Ranch Grilled Jalapeño Poppers

Ingredients

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

How to make it

1. Preparation: Heat grill to 450 degrees F.
2. In a large bowl add the cream cheese, ¼ cup Ruffles® Jalapeno 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 1/2 to 2 tablespoons 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® Jalapeno Ranch Flavored Potato Chips and chives. Serve immediately.



 PREP TIME	 COOK TIME	 TOTAL TIME	 SERVING
15 Minutes	-	-	12 Servings

Made with



**RUFFLES® Jalapeño Ranch Flavored
Potato Chips**