

Dusted Jalapeno Poppers



5 servings



10 mins

INGREDIENTS

- 5 large jalapenos
- 8oz cream cheese
- 10 slices of thin bacon
- 1/2 lb ground beef
- Dusted Seasoning

DIRECTIONS

1. Preheat oven to 425 deg.
2. Cut jalapenos in half lengthwise and take out the seeds and stems.
3. Stuff to the edges with cream cheese.
4. Take 2 tbsp of ground beef and place on top of the cream cheese creating a dome-shape.
5. Dust generously with Dusted Steak Seasoning
6. Wrap the entire thing with bacon tucking in the ends
7. Place in oven for 20 minutes, then broil for 2 mins on each side before taking out
8. Serve piping hot