

Jalapeno Popper “Nachos”



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Jalapeno Poppers meet Nachos in this fun, low-carb twist on two classic appetizers, perfect for sharing with your friends this SUPERBOWL!

Ingredients

olive oil spray

$\frac{1}{2}$ lb. 99% lean ground turkey

1 clove garlic, minced

2 tablespoons chopped onion, minced

1 tablespoon chopped fresh cilantro

$\frac{1}{2}$ teaspoon garlic powder

$\frac{1}{2}$ teaspoon cumin powder

$\frac{1}{2}$ teaspoon kosher salt

$\frac{1}{2}$ tablespoon tomato paste

2 tablespoons water

8 jalapeno peppers, halved and seeded and membranes removed
(use gloves)

3 ounces 1/3 less fat cream cheese

1 large scallions, green part only, sliced

1/2 ounce shredded sharp cheddar cheese

Toppings:

1/2 cup shredded sharp cheddar cheese

chopped scallions and cilantro, for garnish

2 tablespoons sour cream plus 2 teaspoons water, for drizzling

1/2 cup pico de gallo

2 tablespoons sliced black olives

Method

1. Preheat oven to 400F and line a large baking sheet with nonstick aluminum foil.

2. Heat a medium nonstick skillet over medium heat and spray with oil. Add onion, cilantro and garlic and saute about 2 minutes, until soft. Add ground turkey, salt, garlic powder, cumin and cook meat for 4 to 5 minutes until meat is completely cooked through breaking it up with a spoon. Add the tomato paste and water, mix well and simmer on medium for about 2 to 3 minutes, remove from heat.

3. Meanwhile, combine cream cheese, cheddar and scallions in a medium bowl. Using a small spoon or a spatula, spoon about 1 teaspoon of the cream cheese filling into the peppers.

4. Arrange in a single layer, cut-side up close together. Bake until soft, about 12 to 15 minutes.

5. Top with meat and cheese and bake until melted, about 3 minutes more.

6. Remove from oven and top with pico de gallo, olives and drizzle with sour cream. Garnish with cilantro and scallions and serve immediately.

7. Read more at

<https://www.skinnytaste.com/jalapeno-popper-nachos/#0M2SVFIG6afbX0lt.99>

Notes

Melissa's note – I didn't use the nonstick foil, I baked mine on a silpat mat.

Prep

- Prep: 15 Minutes
- Cook: 30 Minutes
- Total Time: 45 Minutes

Source: Skinnytaste (Servings: 8 | Yield: 2 peppers per serving)