



Creamy Street Corn Jalapeño Poppers



1/4 of recipe (3 poppers): 117 calories, 5.5g total fat (2.5g sat. fat), 234mg sodium, 13.5g carbs, 1.5g fiber, 3.5g sugars, 3g protein

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Prep: 15 minutes **Cook:** 30 minutes



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Ingredients

3 tbsp. whipped cream cheese
2 tbsp. light mayonnaise
1/2 tsp. lime juice
1 1/4 tsp. taco seasoning, divided
1 cup frozen sweet corn kernels, thawed
1/4 cup crumbled feta cheese
1 tbsp. chopped fresh cilantro
1/4 cup panko bread crumbs
2 dashes cayenne pepper
6 jalapeño peppers

Directions

Preheat oven to 375°F. Spray a baking sheet with nonstick spray.

In a small bowl, combine cream cheese, mayo, lime juice, and 1 tsp. taco seasoning. Mix until smooth and uniform. Add corn, feta, and cilantro. Gently stir.

In another small bowl, combine bread crumbs, cayenne pepper, and remaining 1/4 tsp. taco seasoning. Mix well.

Halve jalapeño peppers lengthwise; remove and discard seeds and ribs (the lighter part the seeds are attached to). Evenly fill pepper halves with creamy corn mixture. Top with seasoned bread crumbs.

Place stuffed pepper halves on the baking sheet. Bake until outsides are crispy and peppers have softened, 25–30 minutes.

MAKES 4 SERVINGS

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