Stuffed Jalapeños

Makes 40

20 Jalapeño chiles
½ large onion, finely diced
2 cloves garlic, minced
1 tsp. oil
1 lb. ground beef (or turkey)
2 tbsp. chili powder
2 tsp. ground cumin
1 ½ tsp. Season Salt (I like Lawry's)
1 tsp. cocoa powder (optional)
8 oz. cream cheese
6 oz. grated cheddar cheese

Preheat the oven to 350º Fahrenheit. Cut each jalapeño in half from stem to tip. Scrape out the seeds and veins with a teaspoon. Place on a foil-lined baking sheet and bake in the oven for 15 minutes.

Meanwhile, heat a medium frying pan over moderately high heat. Add the oil and the onion and the garlic and sauté until soft and starting to brown. Add the ground beef and sauté until cooked through, breaking it up as you go. In a small bowl, combine the chili powder, cumin, season salt and cocoa powder. Pour this over the ground beef mixture and stir to coat evenly. Add the cream cheese to the beef. Put a lid on it to soften the cream cheese for a few minutes, then stir to combine evenly.

Fill each jalapeño half with the beef mixture. Sprinkle grated cheddar over each one and put back in the oven for 10 minutes to melt the cheese and heat through.

Munch away!

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