Mexican Street Corn Jalapeño Poppers

INGREDIENTS

- 6–8 whole jalapeños
- 4 slices bacon, cooked until crisp and crumbled
- 2 large ears sweet corn, shucked and sliced off the cob
- 1 teaspoon Trader Joe's Elote seasoning (OR TAJIN)
- 3 ounces cream cheese, softened to room temperature
- ¼ cup plain Greek yogurt
- 3 tablespoons avocado oil– or olive oil–based mayonnaise
- ½ cup sharp cheddar cheese, shredded
- ½ teaspoon cumin
- 3 tablespoons fresh cilantro, finely chopped
- ¼ cup cotija cheese, crumbled

DIRECTIONS

1. Cook the bacon and corn together (easy method):
   a. Preheat oven to 425°F.
   b. Line a baking sheet with foil. Place bacon slices on one side and spread corn kernels on the other.
   c. Bake about 20 minutes, until bacon is crisp and corn is lightly roasted. Stir the corn halfway through.
   d. Remove from oven, crumble the bacon, and set aside.
2. In a medium bowl, stir together cream cheese, Greek yogurt, mayonnaise, cheddar, cumin, Elote seasoning, roasted corn, and most of the bacon (save some for topping). Mix until creamy and combined.
3. Slice in half lengthwise and scoop out seeds and membranes. Arrange on a tray.
4. Use a small cookie scoop or spoon to portion filling into each jalapeño half, letting it mound slightly.
5. Prep ahead (optional): Place filled jalapeños on a parchment-lined tray. Cover tightly with plastic wrap or store in an airtight container. Refrigerate up to 24 hours before cooking.
6. Cook when ready to serve:
   a. Grill: Preheat to 400°F, oil the grates, and cook 8–10 minutes until peppers are tender and cheese is melted.
   b. Oven: Preheat to 400°F. Bake on a parchment-lined sheet for 10–12 minutes until bubbly.
   c. Air Fryer: Preheat to 375°F and air fry 6–7 minutes until golden.
7. Top with cotija cheese, reserved bacon, fresh cilantro, and a pinch more Elote seasoning. Serve warm.