

# Super Bowl Puff Pastry Jalapeño Poppers

## INGREDIENTS

- 1 sheet puff pastry, thawed
- ½ cup whipped cream cheese
- ¾ cup shredded sharp cheddar cheese
- ⅓ cup cooked bacon, finely chopped
- 2 jalapeños, seeded and finely diced
- ½ teaspoon garlic powder
- ½ teaspoon smoked paprika (optional)
- 1 egg, beaten (for egg wash)

## DIRECTIONS

1. Preheat oven to 400°F. Line a baking sheet with parchment paper.
2. Unfold the puff pastry on the prepared baking sheet.
3. Spread the whipped cream cheese in a thin, even layer over the entire surface.
4. Evenly sprinkle the shredded cheddar, bacon, jalapeños, garlic powder, and smoked paprika over the cream cheese layer.
5. Fold the puff pastry in half lengthwise and gently press to seal.
6. Place the pastry in the freezer for 10–15 minutes, until firm but still pliable.
7. Remove from freezer and cut into ½-inch strips.
8. Twist each strip 2–3 times and arrange back on the baking sheet, spacing slightly apart.
9. Brush each twist lightly with egg wash.
10. Bake for 14–16 minutes, rotating the pan halfway, until puffed and golden brown.
11. Let cool for 5 minutes before serving – they crisp up as they rest.