



Stuffed Jalapeno Peppers

Ingredients:

- 2 1/2 cups grated Parmesan Cheese
- 10 Jalapeno peppers (split and seeded)
- 1 pound Ground Turkey
- 8 ounces cream cheese
- 4 ounces shredded cheddar

Method

Using the Jalapeño Corer from the [Big Green Egg Jalapeño Pepper Rack](#), cut off stem end of the jalapeños and remove the seeds. Be careful not to touch eyes or face, as pepper juice can sting.

Place parmesan cheese, turkey and cream cheese in a food processor. Blend the product until all ingredients are combined.

Spoon the mixture into each of the split Jalapenos.

Grill the jalapeños using Plate Setter for indirect heat at 375°F/190°C until the peppers are tender and lightly browned, about 20 to 30 minutes for twenty average size peppers.

Add the shredded cheese 2 minutes before you finish cooking the peppers so that it will have time to melt.