

Jalapeno Popper Deviled Eggs

Jalapeno Popper Deviled Eggs are a low carb appetizer. Stuffed with cream cheese, bacon, cheddar and 3 types of jalapenos. These spicy devilled eggs pack a punch! The perfect appetizer for for any occasion.



INGREDIENTS

- 12 hard boiled eggs
- 1/3 cup mayo
- 1/2 cup spreadable cream cheese
- 1/4 cup cheddar cheese grated
- 1/2 cup [Linda's Hot Stuff](#) candied jalapenos diced, (plus a splash of the brine to taste)
- 1/4 cup Crispy Fried Jalapenos chopped
- 5 slices fried bacon chopped
- 1 teaspoon minced onion in garlic press
- salt and pepper to taste
- garnish with fresh jalapeno slices

INSTRUCTIONS

1. Remove egg yolks from the egg whites in the hard boiled eggs.
2. In a bowl, mash the egg yolks with mayo and cream cheese. Add the rest of the ingredients together.
3. Using a spoon, fill the egg whites with the Jalapeno Popper egg filling. Garnish with bacon and a thinly sliced jalapeno. Refrigerate until ready to serve.