ingles table



Abby J's

STUFFED JALAPEÑOS WITH GOAT CHEESE & BLUEBERRIES

SERVES: 8

INGREDIENTS:

8 fresh jalapeños
1 (8 oz) log goat cheese, softened
½ cup fresh blueberries
2 tbsp chopped candied pecans (optional)
1 tsp fresh thyme leaves (optional)
1 tbsp olive oil
freshly ground black pepper, to taste
fresh thyme or parsley, for garnish

DIRECTIONS:

1. Preheat the oven to 400°F. Line a baking sheet with parchment paper.
2. Slice the jalapeños in half lengthwise and remove the seeds and membranes (leave a few seeds for extra heat).
3. Brush the jalapeño halves lightly with the olive oil and arrange them on the prepared baking sheet.
4. Fill each jalapeño half with the goat cheese.
5. Top each with 2-3 of the blueberries.
6. Sprinkle with the candied pecans and thyme.
7. Season lightly with the black pepper.
8. Bake for 12-15 minutes, until the jalapeños are tender and the goat cheese is warm.
9. Garnish with the fresh thyme or parsley and serve.

CHEF'S NOTE:

For the best flavor, use fresh, plump blueberries and serve these jalapeños warm for the perfect balance of creamy, sweet, and spicy.