

Black Bean Jalapeño Poppers

Recipe adapted from *ohmyveggies.com*

Provided by the Auburn Interfaith Food Closet

RECIPE TYPE: Appetizer, side dish

SERVES: 12

TOTAL TIME: 35 minutes

INGREDIENTS:

- 12 jalapeño peppers
- 3 cups corn kernels
- 1 can black beans, drained (or 1.5 cups, cooked)
- 6 ounces cheddar cheese, grated
- ½ cup sour cream
- salt and pepper, to taste
- ½ cup breadcrumbs
- ½ cup paprika
- ½ teaspoon salt

DIRECTIONS:

1. Preheat oven to 350 °F.
2. Using rubber gloves, cut the jalapeños in half, and remove all seeds and membranes. Place the pepper halves face up on a parchment-lined baking sheet.
3. Mix the corn, beans, cheese, and sour cream in a medium bowl. Season to taste with salt and pepper.
4. Distribute the filling between the peppers.
5. In a small bowl, whisk the breadcrumbs, paprika, and salt together.
6. Sprinkle the mixture over the peppers evenly.
7. Bake for 20-25 minutes, until the cheese is melted, and breadcrumbs are browned. Serve hot.



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