Baked Jalapeno Poppers



Ingredients

8 ounces vegan cream cheese, softened

- 1 cup shredded vegan Cheddar cheese
- 2 tablespoons taco seasoning mix
- 12 medium jalapeno peppers, halved lengthwise and seeded
- 2 tablespoons fine bread crumbs, or to taste

Instructions

- 1. Preheat the oven to 375 degrees F (190 degrees C). Line a baking sheet with foil or parchment paper.
- 2. Blend cream cheese, Cheddar cheese, and seasoning mix together in a bowl. Spread mixture into jalapeño halves and arrange onto the prepared baking sheet. Sprinkle bread crumbs over cheese filling.
- 3. Bake in the preheated oven until the peppers are just tender, 20 to 30 minutes.

