



**Makes 24 jalapeño halves +
¾ cup Lime Crema**
Preparation Time: 20 minutes
Cook Time: 10 minutes

INGREDIENTS:

½ of a 12-oz. package extra-firm
lite silken tofu

½ teaspoon lime zest, plus more
for garnish

1 tablespoon lime juice

¼ teaspoon garlic powder

1 to 2 tablespoons unsweetened,
unflavored plant-based milk

12 large fresh green or red
jalapeño chiles

1 15.5-oz. can no-salt-added
pinto beans, rinsed and drained
(1½ cups)

1 cup cooked brown rice

¼ cup nutritional yeast

⅓ cup chopped fresh cilantro

1 tablespoon reduced-sodium
soy sauce

1 teaspoon smoked paprika

Vegan Stuffed Jalapeños with Lime Crema

Serve up these bean-and-rice stuffed jalapeños at your next party when you need some crowd-pleasing finger food. Cheesy **nutritional yeast**, smoky paprika, and salty soy sauce give the stuffing tons of savory flavor that complements the spicy jalapeño shell. While the jalapeño boats bake in the oven, you can whip up a zesty lime crema for drizzling or dipping. The secret to a luscious dairy-free sauce is blended **tofu**, which highlights any seasonings you throw into it. Here, lime and garlic are the stars of the show, but you could even add a dash of hot sauce if you want extra heat. Top the stuffed peppers with additional lime zest, and serve warm!

Tip: Blanching jalapeños in boiling water softens them just enough and takes the edge off their heat.

For more inspiration, check out these tasty ideas:

- [Orzo-Stuffed Tomatoes with Pesto Fluff](#)
- [Smoky Vegan Stuffed Mushrooms](#)
- [Greek Stuffed Mini Peppers](#)
- [Pistachio-Orange Stuffed Dates](#)

By Ellen Boeke

- 1 For Lime Crema, in a small food processor or blender place tofu, lime zest, lime juice, and garlic powder. Cover and process until smooth, gradually adding plant-based milk until crema is the consistency of sour cream. Refrigerate until ready to serve.
- 2 Preheat oven to 400°F. Line a large baking sheet with parchment paper. Bring a large pot of water to boiling. Cut jalapeños in half lengthwise; remove seeds and membranes. Cook jalapeños in boiling water 2 minutes; drain well. Arrange jalapeños, cut sides up, on the prepared baking sheet.
- 3 In a bowl coarsely mash pinto beans. Stir in the next five ingredients (through paprika). Spoon mixture into jalapeño halves, packing and mounding slightly.
- 4 Bake 10 minutes or until heated through. Top with Lime Crema and sprinkle with extra lime zest.