**Roasted Jalapeno Poppers**

6 large jalapeno peppers, stems removed and sliced in half

1 ounces crumbled cotija cheese

2 ounces cream cheese, at room temperature

2 ounces Colby, pepper jack, or cheddar cheese

½ Tbsp. chopped cilantro

1 Tbsp. grated onion

Preheat the oven to 425 degrees F.

Place jalapenos on a greased baking sheet.

Mash the cotija, cream cheese, shredded cheese, cilantro, and onion together and stuff the peppers with the mixture. Roast for 15 to 18 minutes, or until the peppers are tender and the cheese is brown at the edges and bubbly.

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