

## Spicy Mango Habanero Bacon-Wrapped Jalapeño Cheddar Meatballs

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**OVEN**  
**400°F**

**TIME**  
**25 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 lb ground beef
- 1/2 cup shredded cheddar cheese
- 1 jalapeño, seeded and diced
- 1/4 cup mango habanero sauce
- 1/2 cup breadcrumbs
- 1/4 cup milk
- Salt and pepper, to taste
- 8 slices of bacon (cut in half if needed)
- Toothpicks, for securing

### DIRECTIONS

1. Preheat oven to 400°F and line a baking sheet with parchment paper.
2. In a large bowl, mix together ground beef, cheddar, diced jalapeño, mango habanero sauce, breadcrumbs, milk, salt, and pepper.
3. Form into bite-sized meatballs (about 1 to 1.5 inches wide).
4. Wrap each meatball with a slice of bacon and secure with a toothpick.
5. Arrange on the baking sheet, spacing slightly apart.
6. Bake for 20-25 minutes, or until bacon is crispy and meatballs are cooked through.
7. Serve immediately, with extra mango habanero sauce on the side if desired.

### SWAPS & NOTES

Ground beef : Can sub with ground pork, turkey, or chicken.  
Cheddar : Pepper jack or mozzarella also melt beautifully.

Mango habanero sauce : Use store-bought, or blend mango purée, honey, and hot sauce for a DIY version.

Jalapeño : For more heat, leave in the seeds-or use serrano peppers.

### TIPS FOR SUCCESS

Chill the meatballs for 15 minutes before baking to help them hold shape.  
Place a wire rack on the baking sheet if you want even crisper bacon all around.  
Use thinner bacon for easier wrapping and faster crisping.

Don't skip the parchment-it makes cleanup so much easier.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/spicy-mango-habanero-bacon-wrapped-jalapeno-cheddar-meatballs/>