

These Bacon-Wrapped Meatloaf Sliders Are Stuffed Like Jalapeño Poppers

Craving something bold, cheesy, and wrapped in bacon? These



OVEN
375°F

TIME
30 min

TEMP
160°F

METHOD
Air fryer

INGREDIENTS

1 lb ground beef
1/2 cup breadcrumbs
1/4 cup milk
1 egg
1/4 cup diced jalapeños
1/4 cup cream cheese
1/4 cup shredded cheddar cheese
Salt and pepper, to taste
12 slices bacon
Slider buns
Toothpicks, for securing

DIRECTIONS

1. Preheat oven to 375°F and line a baking sheet with parchment.
2. In a bowl, mix ground beef, breadcrumbs, milk, egg, jalapeños, cream cheese, cheddar, salt, and pepper.
3. Form into small slider-sized patties.
4. Wrap each patty with a slice of bacon, securing with a toothpick.
5. Place on the prepared baking sheet.
6. Bake 25-30 minutes, or until bacon is crispy and meat is fully cooked (internal temp 160°F).
7. Let cool slightly, then remove toothpicks and serve on slider buns.

SWAPS & NOTES

Ground beef : You can sub ground turkey or pork if you prefer.

Jalapeños : Use fresh for heat, or pickled for tang.

Breadcrumbs : Panko gives a slightly lighter texture.

Cheese : Try pepper jack or mozzarella for a different twist.

TIPS FOR SUCCESS

Chill the patties for 10 minutes before wrapping to help them hold shape.

If your bacon is thick-cut, par-cook it for 5 minutes before wrapping so it crisps up faster.

Brush the bacon with BBQ sauce during the last 5 minutes of baking.

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

Original recipe: <https://chefmaniac.com/these-bacon-wrapped-meatloaf-sliders-are-stuffed-like-jalapeno-poppers/>