

Cheesy Jalapeño Popper Meatloaf with Creamy Ranch Drizzle

This isn't your grandma's meatloaf-and we mean that in the best way. Our



OVEN
375°F

TIME
55 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

For the Meatloaf:

- 1 lb ground beef
- 1/2 lb ground pork (optional for richer flavor)
- 1/2 cup breadcrumbs
- 1 egg
- 1/2 small onion, finely chopped
- 2 cloves garlic, minced
- 1/2 tsp smoked paprika
- 1/2 tsp salt
- 1/4 tsp black pepper

For the Jalapeño Popper Filling:

- 1/2 cup cream cheese, softened
- 1/2 cup shredded cheddar or pepper jack cheese
- 2-3 jalapeños, seeded and chopped
- 4 slices cooked bacon, crumbled

For the Ranch Drizzle:

- 1/4 cup ranch dressing
- 1 tbsp sour cream
- 1 tsp lemon juice or vinegar
- Chopped chives or parsley (optional garnish)

DIRECTIONS

1. Preheat oven to 375°F (190°C). Line a loaf pan with parchment or spray with nonstick spray.
2. In a bowl, mix cream cheese, shredded cheese, chopped jalapeños, and bacon to make your popper filling.
3. In a separate large bowl, combine ground meats, breadcrumbs, egg, onion, garlic, smoked paprika, salt, and pepper. Mix until just combined-don't overwork it.
4. On a piece of parchment or foil, flatten 2/3 of the meat mixture into a rectangle. Spread the jalapeño popper filling down the center, leaving space on the edges.
5. Cover with remaining meat mixture, seal the edges, and shape into a loaf.
6. Transfer to prepared pan and bake for 45-55 minutes, until internal temp reaches 160°F.
7. While baking, whisk together ranch, sour cream, and lemon juice for the drizzle.
8. Let meatloaf rest for 5-10 minutes. Drizzle with ranch, garnish with herbs, and slice to serve.

SWAPS & NOTES

Make it spicier: Leave jalapeño seeds in or add a dash of hot sauce.

Use all beef or sub in ground turkey.

Cheese swap: Monterey Jack or Colby work great in the filling.
Keto option: Use almond flour instead of breadcrumbs. ???

TIPS FOR SUCCESS

Use room temp cream cheese so it spreads easily.

Don't overmix your meat-just combine until incorporated for a tender loaf.

Let it rest before slicing to keep the juices in and slices clean.

For extra flair, wrap the loaf in bacon strips before baking! ?

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

Original recipe: <https://chefmaniac.com/cheesy-jalapeno-popper-meatloaf-with-creamy-ranch-drizzle/>