

Cheesy Jalapeño Bacon Meatball Subs with Spicy Ranch Sauce

Let's talk about your new favorite sandwich: the



OVEN
375°F

TIME
25 min

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INGREDIENTS

- 1 lb ground beef
- 1/2 cup breadcrumbs
- 1/2 cup grated cheddar cheese
- 1 jalapeño, finely diced
- 6 slices bacon, cooked and crumbled
- 1/2 cup ranch dressing
- 1/4 cup hot sauce (your fave brand)
- 4 sub rolls
- 1/4 cup sliced jalapeños (optional, for more heat)
- 1 cup shredded mozzarella cheese
- Salt and pepper, to taste

Swaps and Notes:

Spice level: Control the heat by seeding the jalapeños or skipping the sliced ones on top.

Ground meat: Try ground turkey or chicken for a lighter take.

Sauce options: Use chipotle ranch or a spicy aioli for a twist.

Low-carb: Skip the bun and serve the meatballs over greens or in lettuce wraps.

Step-by-Step Instructions:

Preheat: Set oven to 375°F. Line a baking sheet with parchment paper.

Make the Meatballs: In a large bowl, mix ground beef, breadcrumbs, cheddar, diced jalapeño, bacon, salt, and pepper. Form into meatballs.

Bake: Place meatballs on the baking sheet and bake for 20-25 minutes until cooked through and golden.

Make the Spicy Ranch: Mix ranch dressing with hot sauce until smooth and set aside.

Toast the Rolls: Slice sub rolls and toast in the oven for 3-5 minutes until crisp.

Assemble Subs: Place 3-4 meatballs in each roll. Add sliced jalapeños (if using) and sprinkle mozzarella on top.

Final Bake: Return subs to oven for 5-7 minutes until cheese is melted and bubbly.

Sauce It Up: Drizzle generously with spicy ranch before serving hot.

Tips for Success:

Don't overmix the meat-just until combined for tender meatballs.

Use gloves when handling jalapeños to avoid spice transfer.

For super-melty cheese, cover the subs loosely with foil during the final bake.

Make a double batch of the spicy ranch-you'll want to dip everything in it.

Serving Suggestions and Pairings:

Scoop up some Crockpot Nacho Dip or Dorito Casserole for a full game day menu.

Add a tray of Cheesy Chicken Sliders for a meaty buffet spread.

Cool down with an ice-cold glass of Blueberry Lemonade.

Storage and Leftover Tips:

DIRECTIONS

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2. **Make the : Meatballs:** In a large bowl, mix ground beef, breadcrumbs, cheddar, diced jalapeño, bacon, salt, and pepper. Form into meatballs.
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9. **Tips for Success:** Don't overmix the meat-just until combined for tender meatballs.
10. **Use gloves when handling jalapeños to avoid spice transfer.**
11. **For super-melty cheese, cover the subs loosely with foil during the final bake.**
12. **Make a double batch of the spicy ranch-you'll want to dip everything in it.**
13. **Serving Suggestions and Pairings:** These meatball subs bring the heat, so balance them with fun, flavorful sides and drinks:
14. **Scoop up some : Crockpot Nacho Dip or Dorito Casserole**

for a full game day menu.

15. Add a tray of : Cheesy Chicken Sliders for a meaty buffet spread.
16. Cool down with an ice-cold glass of : Blueberry Lemonade.
17. Storage and Leftover Tips: Fridge: Store assembled subs in foil for up to 3 days.
18. Reheat: Bake in foil at 350°F until warmed through. Add more spicy ranch to freshen them up.
19. Meatballs: Freeze cooked meatballs for up to 2 months-great for batch cooking.
20. More Recipes You'll Love: Sheet Pan Quesadillas
21. Crockpot : Nacho Dip
22. Dorito : Casserole
23. Easy : Cheesy Chicken Sliders
24. Blueberry : Lemonade
25. Final Thoughts: These Cheesy Jalapeño Bacon Meatball Subs with Spicy Ranch are pure sandwich bliss. From the fiery kick of jalapeños to the creamy coolness of ranch, it's a mashup of big flavor and big comfort. Make them once, and you'll be hooked for every party, game night, or dinner when plain just won't cut it.

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

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