

Turn Up the Heat: Ghost Pepper Jalapeño Popper Meatloaf Recipe

Are you ready to take your meatloaf game to the next level? This



OVEN
375°F

TIME
45-55 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

- 1 pound ground beef
- 1 pound ground pork
- 1 ghost pepper, finely diced (use gloves for safety!)
- 2 jalapeños, finely diced
- $\frac{1}{2}$ cup cream cheese, softened
- 1 cup shredded cheddar cheese
- $\frac{1}{2}$ cup breadcrumbs
- 1 egg
- 1 teaspoon smoked paprika
- $\frac{1}{2}$ teaspoon garlic powder
- $\frac{1}{2}$ teaspoon onion powder
- Salt and pepper to taste
- $\frac{1}{4}$ cup BBQ sauce

DIRECTIONS

- 1.** Preheat the : Oven: Preheat your oven to 375°F (190°C) and grease a loaf pan to prevent sticking.
- 2.** Mix the : Ingredients: In a large mixing bowl, combine the ground beef, ground pork, finely diced ghost pepper, jalapeños, cream cheese, shredded cheddar cheese, breadcrumbs, egg, smoked paprika, garlic powder, onion powder, salt, and pepper. Mix until all ingredients are well incorporated.
- 3.** Shape the : Meatloaf: Transfer the meat mixture to the prepared loaf pan and shape it into a loaf.
- 4.** Add BBQ : Sauce: Brush the top of the meatloaf generously with BBQ sauce for a delicious glaze.
- 5.** Bake: Place the loaf pan in the preheated oven and bake for 45-55 minutes, or until the meatloaf is fully cooked and reaches an internal temperature of 160°F (70°C).
- 6.** Rest and : Serve: Once cooked, remove the meatloaf from the oven and let it rest for about 10 minutes before slicing. This allows the juices to redistribute, making for a juicier slice.

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

Original recipe: <https://chefmaniac.com/turn-up-the-heat-ghost-pepper-jalapeno-popper-meatloaf-recipe/>