

Creamy Ranch-Topped Jalapeño Popper Meatloaf You'll Make Again and Again

Smoky Jalapeño Popper Meatloaf with Creamy Ranch Drizzle



OVEN
375°F

TIME
50 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

- 1 lb ground beef
- $\frac{1}{2}$ cup breadcrumbs
- ... cup diced jalapeños
- ... cup diced bacon (cooked or raw)
- ... cup shredded cheddar cheese
- ... cup cream cheese
- 1 egg
- $\frac{1}{2}$ tsp garlic powder
- $\frac{1}{2}$ tsp onion powder
- Salt and pepper to taste
- $\frac{1}{2}$ cup ranch dressing
- ... cup sour cream
- ... cup chopped fresh parsley

DIRECTIONS

- 1. Preheat :** Oven: Set your oven to 375°F (190°C). Lightly grease a loaf pan or baking dish.
- 2. Make the :** Meatloaf Mix: In a large bowl, combine ground beef, breadcrumbs, jalapeños, bacon, cheddar cheese, cream cheese, egg, garlic powder, onion powder, salt, and pepper. Mix until just combined—don't overwork it!
- 3. Shape & :** Bake: Form the mixture into a loaf and place in your baking dish. Bake for 45-50 minutes, or until the internal temp reaches 160°F and the top is golden.
- 4. Mix the :** Drizzle: While the meatloaf bakes, whisk together ranch dressing, sour cream, and parsley in a small bowl.
- 5. Rest & :** Drizzle: Once baked, let the meatloaf rest for 5-10 minutes before slicing. Drizzle generously with the ranch mixture before serving.

SWAPS & NOTES

Mild it Down: Use less jalapeño or sub green chilies for a gentler kick.

Cheese Options: Try Monterey Jack or smoked gouda for fun variations.

Meat Options: Ground turkey or pork can be swapped for beef.

Drizzle Tip: Add a squeeze of lime to the ranch mix for extra zing.

TIPS FOR SUCCESS

Let it rest: Resting the loaf after baking keeps it juicy and sliceable.

Check temp: Use a meat thermometer to ensure doneness (160°F for beef).

Crispy edges: For more browning, bake without a loaf pan on a foil-lined sheet.

Make ahead: Assemble the loaf ahead of time and refrigerate until ready to bake.

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

Original recipe: <https://chefmaniac.com/creamy-ranch-topped-jalapeno-popper-meatloaf-youll-make-again-and-again/>