

Savor the Flavor: Smoky Jalapeño Popper Meatloaf with Creamy Ranch Drizzle

Get ready to elevate your dinner game with this



OVEN
375°F

TIME
50-60 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

- 1 ½ lbs ground beef
- 1 cup breadcrumbs
- 1 egg
- 1 teaspoon smoked paprika
- ¾ cup cream cheese, softened
- ¾ cup shredded mozzarella cheese
- ¾ cup diced jalapeños (seeds removed for less heat)
- ¾ cup cooked bacon crumbles
- ¾ cup ranch dressing (plus extra for drizzling)
- Salt and pepper, to taste

DIRECTIONS

- 1.** Prepare the : Meatloaf Base: In a large bowl, combine the ground beef, breadcrumbs, egg, smoked paprika, salt, and pepper. Mix until well combined.
- 2.** Make the : Filling: In a separate bowl, mix together the softened cream cheese, shredded mozzarella cheese, diced jalapeños, and bacon crumbles until fully combined.
- 3.** Assemble the : Meatloaf: Lay a large piece of parchment paper on a flat surface. Flatten the meat mixture into a rectangle on the parchment paper. Spread the cheese filling evenly down the center of the meat mixture. Carefully roll the meatloaf up tightly, sealing the edges as you go.
- 4.** Bake: Transfer the rolled meatloaf to a lined baking sheet. Bake in a preheated oven at 375°F (190°C) for 50-60 minutes, or until the meatloaf is cooked through and reaches an internal temperature of 160°F (70°C).
- 5.** Add the : Ranch: Once baked, remove the meatloaf from the oven and drizzle creamy ranch dressing over the top before slicing.
- 6.** Serve: Slice the meatloaf and serve it warm, paired with roasted veggies or a side salad for a smoky, creamy delight!

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

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