

## Spice Up Your Dinner: 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

For the Meatloaf:

- 1½ pounds ground beef (or a mix of beef and pork)
- ¾ cup breadcrumbs
- 1 egg, beaten
- ¾ cup shredded cheddar cheese
- ¾ cup cream cheese, softened
- 2 jalapeños, diced (seeded for less heat)
- 4 strips bacon, cooked and crumbled
- 1 teaspoon smoked paprika
- 1 teaspoon garlic powder
- Salt and pepper, to taste

For the Creamy Ranch Drizzle:

- ¾ cup ranch dressing
- 1 tablespoon sour cream
- 1 teaspoon fresh parsley, chopped

Instructions:

**Prepare the Filling:** In a medium bowl, combine the softened cream cheese, shredded cheddar cheese, diced jalapeños, and crumbled bacon. Mix well and set aside.

**Make the Meatloaf Base:** In a large mixing bowl, combine the ground beef, breadcrumbs, beaten egg, smoked paprika, garlic powder, salt, and pepper.

Mix until just combined, being careful not to overwork the meat.

**Assemble the Meatloaf:** Preheat your oven to 375°F (190°C). Grease a loaf pan. Flatten half of the

meat mixture into the bottom of the pan. Spread the cheese and jalapeño filling evenly over the meat layer. Top with the remaining meat mixture, sealing the edges to prevent the filling from leaking out.

**Bake:** Place the assembled meatloaf in the preheated oven and bake for 50-60 minutes, or until the internal temperature reaches 160°F (70°C).

**Make the Drizzle:** While the meatloaf is baking, prepare the creamy ranch drizzle by mixing the ranch dressing, sour cream, and chopped parsley in a small bowl. Set aside.

**Serve:** Once the meatloaf is done, let it rest for a few minutes before slicing. Serve warm, drizzled with the creamy ranch sauce. Enjoy the smoky, cheesy goodness with a kick!

**Nutritional Information** (per serving, based on 8 servings):

Calories: 350

Protein: 24g

Fat: 25g

Carbohydrates: 10g

Fiber: 1g

Sugar: 1g

Sodium: 600mg

**Helpful Cooking Tips:**

**Adjust the Heat:** If you prefer a milder flavor, be sure to seed the jalapeños thoroughly. For more heat, leave some seeds in or add a pinch of cayenne pepper to the meat mixture.

**Resting Time:** Allow the meatloaf to rest for about 10 minutes after baking. This helps the juices redistribute, making for a moister slice.

**Leftovers:** This meatloaf makes excellent leftovers! Slice and use it in sandwiches or serve it with a side salad for a quick lunch.

**Conclusion:**

## DIRECTIONS

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17. Conclusion: This Smoky Jalapeño Popper Meatloaf with Creamy Ranch Drizzle is a delicious twist on a classic dish that's sure to impress your family and friends. We hope you enjoy making and savoring this flavorful meatloaf! Let us know how it turned out, and don't forget to follow us for more exciting recipes!

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

Original recipe: <https://chefmaniac.com/spice-up-your-dinner-smoky-jalapeno-popper-meatloaf-with-creamy-ranch-drizzle/>