

Smoky Jalapeño Popper Meatloaf with Creamy Ranch Drizzle



Ingredients:

- 1 1/2 pounds ground beef
- 1/2 pound ground pork
- 1/2 cup breadcrumbs
- 1/4 cup grated Parmesan cheese
- 1/4 cup milk
- 1 large egg
- 2 cloves garlic, minced
- 1 teaspoon smoked paprika
- 1 teaspoon ground cumin
- 1/2 teaspoon onion powder
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1/2 cup diced jalapeños (seeds removed for less heat)
- 1/2 cup cream cheese, softened
- 1/2 cup shredded cheddar cheese
- 1/4 cup chopped green onions
- 1/2 cup ranch dressing (for drizzle)
- 1 tablespoon hot sauce (optional, for extra heat)
- Fresh cilantro, chopped (for garnish)

Instructions:

1. Preheat the oven to 375°F (190°C) and grease a loaf pan or line it with parchment paper.
2. In a large bowl, combine the ground beef, ground pork, breadcrumbs, Parmesan cheese, milk, egg, garlic, smoked paprika, cumin, onion powder, salt, and pepper. Mix until well combined.
3. Gently fold in the diced jalapeños, cream cheese, shredded cheddar, and green onions, mixing carefully to distribute evenly.
4. Transfer the meat mixture to the prepared loaf pan and shape it into a loaf.
5. Bake for 45-55 minutes or until the meatloaf is cooked through and the internal temperature reaches 160°F (71°C).
6. While the meatloaf is baking, whisk together the ranch dressing and hot sauce (if using) in a small bowl. Set aside.
7. Once the meatloaf is done, remove it from the oven and let it rest for 5 minutes.
8. Slice the meatloaf and drizzle with the creamy ranch sauce. Garnish with freshly chopped cilantro before serving.