

Mushroom Swiss Bacon Meatloaf: A Savory Twist on a Comfort Food Classic

If you're a fan of hearty, flavorful dinners, this



OVEN
375°F

TIME
45-50 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

- 1 lb ground beef
- 1/2 lb ground pork
- 1 cup breadcrumbs
- 1/4 cup milk
- 1 large egg
- 1 cup mushrooms, finely chopped
- 1/2 cup Swiss cheese, shredded
- 6 slices crispy bacon, chopped
- 1 tbsp Worcestershire sauce
- 1/2 tsp garlic powder
- Salt and pepper to taste

Instructions:

Preheat the Oven:Preheat your oven to 375°F (190°C). Grease a loaf pan or line it with parchment paper.

Prepare the Meatloaf Mixture:In a large mixing bowl, combine the ground beef, ground pork, breadcrumbs, milk, egg, Worcestershire sauce, garlic powder, salt, and pepper. Mix until just combined.

Add the Flavorful Extras:Fold in the chopped mushrooms, shredded Swiss cheese, and crispy bacon, ensuring they are evenly distributed throughout the meat mixture.

Shape and Bake:Transfer the mixture to the prepared loaf pan, shaping it into a loaf. Bake in the preheated oven for 45-50 minutes, or until the internal temperature reaches 160°F (71°C).

Rest and Serve:Remove the meatloaf from the oven and let it rest for 5-10 minutes before slicing. Serve warm and enjoy the cheesy, savory goodness.

Tips for Perfect Mushroom Swiss Bacon Meatloaf:

Customize the Mushrooms: Use cremini or button mushrooms for mild flavor, or try shiitake for an extra savory touch.

Cheese Variations: Substitute Swiss with Gruyère or Provolone for a different cheesy flavor profile.

Add a Glaze: For a touch of sweetness, brush ketchup or barbecue sauce on top of the loaf before baking.

Why You'll Love This Recipe:

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- 9. Why You'll Love This Recipe:** This Mushroom Swiss Bacon Meatloaf is everything you want in a comfort food dish-hearty, cheesy, and loaded with flavor. The mushrooms add a tender, savory element, while the bacon and Swiss cheese create irresistible layers of

richness. It's a satisfying meal that pairs wonderfully with mashed potatoes, roasted vegetables, or a simple green salad.

10. Let me know if you give this recipe a try, and don't forget to check out more comforting dinner ideas on I Wuv Cooking!

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

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