

Mozzarella-Stuffed Bacon-Wrapped Meatloaf That'll Melt in Your Mouth

Mozzarella-Stuffed Bacon-Wrapped Meatloaf



OVEN
375°F

TIME
65 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

2 lbs ground beef (80/20 recommended for flavor)

1/2 cup breadcrumbs (plain or Italian-style)

1/4 cup milk

1 egg

1/2 small onion, finely diced

2 cloves garlic, minced

1 tsp salt

1/2 tsp black pepper

1/2 tsp paprika (optional, for smoky flavor)

1 tsp Worcestershire sauce

8 oz mozzarella cheese, cut into sticks or a small block

10-12 slices of bacon

Optional: ketchup or BBQ sauce for topping

? Ingredient Swaps & Notes:

Meat options: You can mix beef with ground pork or turkey for a lighter or more flavorful blend.

Breadcrumbs: Panko gives a bit more texture; gluten-free crumbs work too.

Cheese: Provolone or pepper jack are tasty swaps if you're out of mozzarella.

Topping sauce: Swap ketchup for BBQ sauce for a tangy twist.

??? Step-by-Step Directions:

Preheat your oven to 375°F (190°C). Line a loaf pan or baking sheet with foil for easy cleanup.

Mix: In a large bowl, gently combine ground beef, breadcrumbs, milk, egg, diced onion, garlic, salt, pepper, paprika, and Worcestershire sauce.

Shape: On a sheet of parchment paper, flatten the meat mixture into a rectangle (about 10"x8").

Add cheese: Lay the mozzarella sticks or block lengthwise down the center.

Wrap the meat: Fold the meat over the cheese and pinch the edges to seal it completely, forming a loaf.

Wrap in bacon: Drape the bacon slices over the top and tuck the ends under the loaf.

Add sauce: (Optional) Brush the top with ketchup or BBQ sauce.

Bake for 55-65 minutes, or until the internal temperature reaches 160°F (71°C).

Broil for the last 2-3 minutes if you want crispier bacon.

Rest the loaf for 10 minutes before slicing to allow cheese and juices to settle.

? **Tips for Success:**

Don't overmix the meat-just enough to combine. Overmixing = tough loaf.

Use a meat thermometer to ensure it's cooked perfectly.

Let it rest so the cheese doesn't ooze out the moment you slice it.

? **Serving Suggestions & Pairings:**

Mashed potatoes or garlic butter roasted potatoes

DIRECTIONS

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14. ? **Serving Suggestions & Pairings:** This hearty meatloaf pairs beautifully with:
15. Mashed potatoes or garlic butter roasted potatoes

16. Roasted green beans or glazed carrots
17. Cornbread muffins or crusty garlic bread
18. For starters or sides that impress:
19. This : Crockpot Nacho Dip - perfect appetizer while the meatloaf bakes
20. This : Beer Cheese Dip - bold, cheesy flavor to start off strong
21. ? Storage & Leftover Tips: Fridge: Store cooled slices in an airtight container for up to 4 days.
22. Freezer: Wrap slices in foil and place in a zip-top bag. Freeze up to 2 months.
23. Reheat: Microwave individual slices or reheat in oven at 350°F wrapped in foil until warm.
24. Leftovers also make amazing meatloaf sandwiches-just add a slice to toasted bread with a little mustard or leftover BBQ sauce.
25. ? More Recipes You'll Love: If this cheesy meatloaf hit the spot, try these other dinner favorites next:

SWAPS & NOTES

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

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