

Bacon and Cheddar-Stuffed Turkey Meatloaf: A Comfort Food Classic with a Twist

If you're looking for a hearty, comforting dinner that's packed with flavor, this



OVEN
375°F

TIME
50-60 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

- 1 1/2 pounds ground turkey
- 1/2 cup breadcrumbs (plain or seasoned)
- 1/4 cup milk
- 1 egg, lightly beaten
- 1/2 cup grated Parmesan cheese
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon Italian seasoning
- Salt and pepper to taste
- 1 cup shredded cheddar cheese
- 4 slices cooked bacon, crumbled
- 1/4 cup ketchup (optional, for glaze)
- 1 tablespoon brown sugar (optional, for glaze)

Instructions:

Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper or lightly grease a loaf pan.

In a large mixing bowl, combine the ground turkey, breadcrumbs, milk, egg, Parmesan cheese, garlic powder, onion powder, Italian seasoning, salt, and pepper. Mix until fully incorporated but avoid overmixing to keep the meatloaf tender.

Spread the meatloaf mixture onto a large piece of parchment paper, forming it into a rectangular shape about 1/2 inch thick.

Sprinkle the shredded cheddar cheese and crumbled bacon evenly over the center, leaving a border

around the edges.

Carefully roll the meatloaf, using the parchment paper to help shape it into a loaf. Pinch the edges to seal in the filling.

Transfer the meatloaf to the prepared baking sheet or loaf pan.

If desired, mix the ketchup and brown sugar to create a glaze and spread it over the top of the meatloaf.

Bake in the preheated oven for 50-60 minutes, or until the internal temperature reaches 165°F (74°C).

Let the meatloaf rest for 5-10 minutes before slicing to ensure it holds its shape.

Serve with mashed potatoes, roasted vegetables, or your favorite sides for a complete meal.

Tips for Perfect Meatloaf:

Use a Meat Thermometer: Ensure the internal temperature reaches 165°F for perfectly cooked meatloaf.

Don't Skip the Resting Period: Letting the meatloaf rest after baking helps the juices redistribute, making it more flavorful.

Experiment with Cheese: Swap out cheddar for mozzarella, pepper jack, or gouda for a new flavor profile.

Why You'll Love This Recipe:

DIRECTIONS

1. Prepare the : Meatloaf Mixture:
2. Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper or lightly grease a loaf pan.
3. In a large mixing bowl, combine the ground turkey, breadcrumbs, milk, egg, Parmesan cheese, garlic powder, onion powder, Italian seasoning, salt, and pepper. Mix until fully incorporated but avoid overmixing to keep the meatloaf tender.
4. Assemble the : Meatloaf:
5. Spread the meatloaf mixture onto a large piece of parchment paper, forming it into a rectangular shape about 1/2 inch thick.
6. Sprinkle the shredded cheddar cheese and crumbled bacon evenly over the center, leaving a border around the edges.
7. Carefully roll the meatloaf, using the parchment paper to help shape it into a loaf. Pinch the edges to seal in the filling.
8. Bake the : Meatloaf:
9. Transfer the meatloaf to the prepared baking sheet or loaf pan.
10. If desired, mix the ketchup and brown sugar to create a glaze and spread it over the top of the meatloaf.
11. Bake in the preheated oven for 50-60 minutes, or until the internal temperature reaches 165°F (74°C).
12. Serve and : Enjoy:
13. Let the meatloaf rest for 5-10 minutes before slicing to ensure it holds its shape.
14. Serve with mashed potatoes, roasted vegetables, or

your favorite sides for a complete meal.

15. **Tips for Perfect Meatloaf: Use a Meat Thermometer:** Ensure the internal temperature reaches 165°F for perfectly cooked meatloaf.
16. **Don't Skip the Resting Period:** Letting the meatloaf rest after baking helps the juices redistribute, making it more flavorful.
17. **Experiment with : Cheese:** Swap out cheddar for mozzarella, pepper jack, or gouda for a new flavor profile.
18. **Why You'll Love This Recipe:** This Bacon and Cheddar-Stuffed Turkey Meatloaf is a comforting, flavor-packed dish that's as easy to make as it is satisfying. The cheesy, bacon-filled center adds a delightful surprise to every slice, while the turkey keeps it lighter than traditional meatloaf. Perfect for family dinners or meal prep, it's a recipe you'll want to make again and again.
19. **Have you tried this recipe?** Let me know how it turned out in the comments, and don't forget to share it with friends who love hearty, homemade meals. Follow me for more creative recipes that will bring excitement to your dinner table!

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

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