

## Bacon and Cheddar-Stuffed Turkey Meatloaf: A Juicy Twist on a Classic

Looking for a comforting yet flavorful twist on classic meatloaf? This



**OVEN**  
**375°F**

**TIME**  
**50-60 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 2 lbs ground turkey
- 1 cup breadcrumbs (plain or seasoned)
- 2 large eggs, lightly beaten
- 1/2 cup milk
- 1/2 cup grated Parmesan cheese
- 1 medium onion, finely diced
- 2 cloves garlic, minced
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon dried thyme
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 cup shredded cheddar cheese
- 6 slices cooked and crumbled bacon
- 1/4 cup ketchup (for topping)
- 1 tablespoon brown sugar (optional)

#### Instructions:

**Preheat the Oven:** Preheat your oven to 375°F (190°C) and line a baking sheet with parchment paper or lightly grease a loaf pan.

**Prepare the Meatloaf Mixture:** In a large bowl, combine ground turkey, breadcrumbs, eggs, milk, Parmesan, onion, garlic, smoked paprika, thyme, salt, and pepper. Mix until just combined.

**Assemble the Meatloaf:** On a sheet of parchment paper, flatten the meatloaf mixture into a rectangular shape, about 1 inch thick.

Sprinkle shredded cheddar cheese and crumbled bacon evenly over the surface.

Roll the meatloaf carefully into a log, sealing the edges to enclose the filling.

Bake the Meatloaf: Place the rolled meatloaf on the prepared baking sheet or in the loaf pan.

In a small bowl, mix ketchup with brown sugar and spread it evenly over the top of the meatloaf.

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

Serve and Enjoy: Let the meatloaf rest for 10 minutes before slicing. Serve with mashed potatoes, roasted veggies, or a crisp salad for a complete meal.

Nutritional Information (per serving):

Servings: 6-8

Calories: 320 kcal

Protein: 28g

Carbohydrates: 12g

Fat: 18g

Fiber: 1g

Sugar: 4g

Tips for Perfect Turkey Meatloaf:

Keep It Juicy: Avoid overmixing the meatloaf mixture to ensure a moist texture.

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18. Cheese : Options: Swap cheddar for mozzarella or pepper jack for a different flavor.
19. Prep : Ahead: Assemble the meatloaf in advance and refrigerate until ready to bake.
20. Keto-: Friendly Version: Use almond flour instead of breadcrumbs for a low-carb option.
21. This : Bacon and Cheddar-Stuffed Turkey Meatloaf is a hearty, flavorful meal that's perfect for any occasion. It's easy to make, endlessly customizable, and sure to please even the pickiest eaters. Don't forget to explore more delicious recipes on FBRecipes!

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

Original recipe: <https://chefmaniac.com/bacon-and-cheddar-stuffed-turkey-meatloaf-a-juicy-twist-on-a-classic/>