

## Cheesy Bacon Cheeseburger Meatloaf: A Comfort Food Mashup You'll Crave

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**OVEN**  
**350°F**

**TIME**  
**60 min**

**TEMP**  
**160°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 lb ground beef
- 1/2 cup breadcrumbs
- 1/4 cup ketchup
- 1/4 cup mustard
- 1/4 cup diced onion
- 1/4 cup diced pickles
- 1 cup shredded cheddar cheese
- 6 slices cooked bacon, crumbled
- Salt and pepper, to taste
- 1/2 cup ketchup, for topping

### DIRECTIONS

1. Preheat oven to 350°F (175°C).
2. Mix ingredients: In a large bowl, combine ground beef, breadcrumbs, 1/4 cup ketchup, mustard, diced onion, pickles, shredded cheddar, bacon, salt, and pepper. Use your hands or a spoon to mix until just combined.
3. Form the loaf: Press the mixture into a greased loaf pan, smoothing the top.
4. Top it off: Spread the remaining 1/2 cup ketchup evenly over the top.
5. Bake: Place in preheated oven and bake for 60 minutes, or until cooked through (internal temp of 160°F).
6. Cool and serve: Let rest for 5-10 minutes before slicing. Serve warm and enjoy!

### SWAPS & NOTES

Ground beef: Use ground turkey or a blend of beef and pork for added moisture.

Pickles: Dill pickles work best for that true cheeseburger zing, but sweet relish can be subbed for a sweeter profile.

Cheddar cheese: Swap with pepper jack for a spicy kick, or smoked gouda for depth.

Breadcrumbs: Panko adds a lighter texture; crushed crackers or oats work too.

### TIPS FOR SUCCESS

Don't overmix the meat -this can make the loaf tough.

Mix just until the ingredients are combined.

Line your loaf pan with parchment or foil for easier cleanup.

Let it rest before slicing -this helps it hold together better.

