

Bacon-Wrapped Mini Cheese-Stuffed Meatloaves: Your New Comfort Food Obsession

Looking for a dinner idea that's equal parts comforting, flavorful, and impressive? These



OVEN
375°F

TIME
25-30 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

- 1 lb ground beef
- 1 lb ground pork
- 1 cup breadcrumbs
- 1/2 cup milk
- 1 large egg
- 1/2 cup diced onion
- 2 cloves garlic, minced
- 1 cup shredded cheddar cheese (for stuffing)
- 12-16 slices of bacon (thin-cut, for wrapping)
- 1/4 cup ketchup
- 2 tbsp Worcestershire sauce
- 1 tsp salt
- 1/2 tsp black pepper
- 1/2 tsp smoked paprika (optional)

Instructions:

Prepare the Meat Mixture:In a large bowl, combine ground beef, ground pork, breadcrumbs, milk, egg, diced onion, garlic, ketchup, Worcestershire sauce, salt, pepper, and smoked paprika (if using). Mix gently until fully combined.

Shape and Stuff:Divide the meat mixture into 6-8 equal portions. Flatten each portion, place a small amount of shredded cheddar cheese in the center, and fold the meat around the cheese to form a small loaf. Make sure the cheese is completely sealed inside.

Wrap in Bacon:Wrap each mini meatloaf with 2-3

slices of bacon, overlapping slightly to secure.
Place the wrapped meatloaves seam-side down on a lined baking sheet.

Bake to Perfection:Preheat your oven to 375°F (190°C). Bake the mini meatloaves for 25-30 minutes, or until the bacon is crispy and the meat is cooked through (internal temperature of 160°F/71°C).

Serve and Enjoy:Let the mini meatloaves rest for 5 minutes before serving. Pair them with mashed potatoes, roasted vegetables, or a fresh green salad for a complete meal.

Nutritional Information:

Servings: 6-8 mini meatloaves

Calories: 400 kcal per serving

Protein: 24g

Carbohydrates: 10g

Fat: 32g

Fiber: 1g

Sugar: 2g

Tips for Perfect Bacon-Wrapped Mini Cheese-Stuffed Meatloaves:

Cheese Choices: Swap out cheddar for mozzarella, pepper jack, or any melting cheese you love.

Extra Flavor: Brush the bacon with barbecue sauce or honey mustard halfway through baking for a sweet-savory glaze.

Make Ahead: Prep these meatloaves the night before and refrigerate. Pop them in the oven when you're ready to cook.

Crispier Bacon: Use a wire rack on your baking sheet to allow air circulation around the meatloaves.

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17. Bacon-: Wrapped Mini Cheese-Stuffed Meatloaves are the perfect combination of cheesy, meaty, and smoky. They're sure to become a regular feature in your dinner rotation. For more incredible recipes, check out FB Recipes!

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

Original recipe: <https://chefmaniac.com/bacon-wrapped-mini-cheese-stuffed-meatloaves-your-new-comfort-food-obsession/>