

## Hearty Loaded Potato Meatloaf Casserole: A Comfort-Food Classic

Looking for a comforting dish that combines two beloved classics into one? This



**OVEN**  
**375°F**

**TIME**  
**20-25 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

- 1 1/2 lbs ground beef
- 1/2 cup breadcrumbs
- 1/2 cup diced onion
- 2 cloves garlic, minced
- 1 egg, beaten
- 1/4 cup ketchup
- 1 tablespoon Worcestershire sauce
- 1 teaspoon Italian seasoning
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 4 cups mashed potatoes (homemade or instant)
- 1/2 cup sour cream
- 1 cup shredded cheddar cheese
- 1/4 cup chopped green onions
- 4 slices cooked bacon, crumbled
- 1/2 cup shredded cheddar cheese
- 2 slices cooked bacon, crumbled
- 2 tablespoons chopped green onions

#### Instructions:

**Preheat the Oven:** Preheat your oven to 375°F (190°C). Grease a 9x13-inch baking dish.

**Prepare the Meatloaf Layer:** In a large bowl, mix ground beef, breadcrumbs, onion, garlic, egg, ketchup, Worcestershire sauce, Italian seasoning, salt, and pepper until well combined. Press the mixture into the prepared baking dish to form an even layer.

**Bake the Meatloaf Base:** Bake the meatloaf layer for 20-25 minutes, or until partially cooked. Remove from the oven and drain any excess grease.

**Prepare the Potato Layer:** While the meatloaf cooks, mix mashed potatoes with sour cream, cheddar cheese, green onions, and crumbled bacon. Spread the potato mixture evenly over the partially cooked meatloaf layer.

**Add the Toppings:** Sprinkle the potato layer with shredded cheddar cheese, crumbled bacon, and green onions.

**Finish Baking:** Return the dish to the oven and bake for an additional 15-20 minutes, or until the cheese is melted and bubbly.

**Serve:** Let cool for 5 minutes before serving. Pair with a crisp side salad or steamed veggies for a complete meal.

**Nutritional Information:**

Calories: 430 kcal per serving

Protein: 26g

Carbohydrates: 22g

Fat: 28g

Fiber: 2g

Sugar: 3g

**Tips for Perfect Loaded Potato Meatloaf Casserole:**

**Customize the Meatloaf:** Use ground turkey or chicken for a lighter version.

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15. Tips for Perfect Loaded Potato Meatloaf Casserole:: Customize the Meatloaf: Use ground turkey or chicken for a lighter version.
16. Make : It Spicy: Add a dash of hot sauce or diced jalapeños to the meatloaf mixture.
17. Shortcut : Tip: Use leftover mashed potatoes to save time.
18. Make : Ahead: Assemble the casserole up to a day in advance and bake just before serving.
19. This : Hearty Loaded Potato Meatloaf Casserole is a satisfying dish that brings together the best of two classics. It's sure to be a hit with family and friends alike! Don't forget to explore more comforting recipes on Chef Maniac.

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

Original recipe: <https://chefmaniac.com/hearty-loaded-potato-meatloaf-casserole-a-comfort-food-classic/>