

Chicken Cordon Bleu Meatloaf with Dijon Gravy - A Cheesy, Savory Twist on a Classic

Chicken Cordon Bleu-Inspired Meatloaf



OVEN
375°F

TIME
45 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

For the Meatloaf:

- 1 lb ground chicken
- 1/2 cup breadcrumbs
- 1/4 cup grated Parmesan cheese
- 1 egg, lightly beaten
- 1 tsp garlic powder
- 1 tsp onion powder
- 1/2 tsp dried thyme

Salt and pepper, to taste

- 1/2 cup diced ham
- 1/2 cup shredded Swiss cheese

For the Dijon Gravy:

- 2 tbsp unsalted butter
- 2 tbsp all-purpose flour
- 1 1/2 cups chicken broth
- 1/4 cup heavy cream
- 1 tbsp Dijon mustard
- 1/2 tsp Worcestershire sauce

For Garnish:

- Fresh parsley, chopped

DIRECTIONS

1. Prepare the Meatloaf: Preheat oven to 375°F (190°C).
2. Grease a loaf pan or line it with parchment paper.
3. In a large bowl, combine ground chicken, breadcrumbs, Parmesan, egg, garlic powder, onion powder, thyme, salt, and pepper. Mix gently.
4. Fold in ham and : Swiss cheese, being careful not to overmix.
5. Shape and Bake: Press the mixture evenly into the prepared loaf pan.
6. Bake for 40-45 minutes, or until the internal temperature reaches 165°F (74°C).
7. Let rest for 5-10 minutes before slicing.
8. Make the Dijon Gravy: While the meatloaf bakes, melt butter in a saucepan over medium heat.
9. Stir in flour and cook for 1-2 minutes to create a roux.
10. Gradually whisk in chicken broth until smooth.
11. Add cream, : Dijon mustard, Worcestershire sauce, and season with salt and pepper.
12. Simmer for 3-5 minutes, whisking occasionally until thickened.
13. Serve: Slice the meatloaf and drizzle with warm Dijon gravy.
14. Garnish with chopped parsley and serve with mashed potatoes, steamed vegetables, or a fresh green salad.

TIPS FOR SUCCESS

Don't overmix the meat mixture-this keeps the meatloaf tender.

Use a thermometer to ensure it's perfectly cooked at 165°F.

Let it rest after baking so it slices cleanly.

Customize with different cheeses like Gruyère or sharp white cheddar.

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

Original recipe: <https://chefmaniac.com/chicken-cordon-bleu-meatloaf-with-dijon-gravy-a-cheesy-savory-twist-on-a-classic/>