

Comfort Food at Its Best: Loaded Cheesy Garlic Bread Meatloaf Bake

1 medium onion, finely chopped



LOADED CHEESY
GARLIC BREAD
MEATLOAF BAKE

OVEN
375°F

TIME
30 min

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SAVE
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INGREDIENTS

2 lbs ground beef
1 cup breadcrumbs
2 eggs, beaten
1 medium onion, finely chopped
2 cloves garlic, minced
¾ cup milk
2 teaspoons Worcestershire sauce
1 teaspoon Italian seasoning
Salt and pepper to taste
2 cups shredded mozzarella cheese
4 slices garlic bread (store-bought or homemade),
toasted and cut into cubes

DIRECTIONS

- 1.** Preheat the : Oven: Preheat your oven to 375°F (190°C) and grease a 9x13 baking dish to prevent sticking.
- 2.** Prepare the : Meat Mixture: In a large bowl, combine the ground beef, breadcrumbs, beaten eggs, chopped onion, minced garlic, milk, Worcestershire sauce, Italian seasoning, salt, and pepper. Mix gently until all ingredients are well combined.
- 3.** Shape the : Meatloaf: Press the meat mixture into the prepared baking dish, creating an even layer across the bottom.
- 4.** Bake the : Meatloaf: Place the baking dish in the preheated oven and bake for 30 minutes.
- 5.** Add : Cheese and Garlic Bread: Remove the meatloaf from the oven and sprinkle the top with shredded mozzarella cheese and the toasted garlic bread cubes.
- 6.** Finish : Baking: Return the dish to the oven and bake for an additional 10-15 minutes, or until the cheese is melted and bubbly.
- 7.** Rest and : Serve: Let the meatloaf bake rest for 10 minutes before slicing and serving. Enjoy this hearty dish with your favorite sides!

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

Original recipe: <https://chefmaniac.com/comfort-food-at-its-best-loaded-cheesy-garlic-bread-meatloaf-bake/>