

## Meatloaf Meets Cheeseburger: A Match Made in Heaven

1 teaspoon Worcestershire sauce



**OVEN**  
**350°F**

**TIME**  
**45 min**

**TEMP**  
**160°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 pound ground beef
- 1 cup breadcrumbs
- 1/2 cup milk
- 1/4 cup ketchup
- 1 tablespoon mustard
- 1 teaspoon Worcestershire sauce
- 1/2 cup shredded cheddar cheese
- 1/2 cup cooked bacon, crumbled
- 1/2 small onion, finely chopped
- 1 teaspoon garlic powder
- Salt and pepper to taste
- Topping: 1/4 cup ketchup
- 1/4 cup shredded cheddar cheese
- 1/4 cup crumbled cooked bacon

#### Instructions:

**Preheat Your Oven:** Preheat your oven to 350°F (175°C).

**Mix the Meat Mixture:** In a large bowl, combine the ground beef, breadcrumbs, milk, ketchup, mustard, Worcestershire sauce, shredded cheddar, crumbled bacon, onion, garlic powder, salt, and pepper. Mix everything until well blended.

**Form the Loaf:** Form the meat mixture into a loaf shape and place it on a baking sheet.

**Bake the Loaf:** Bake the meatloaf for about 45 minutes, or until it's cooked through and golden on the outside.

**Prepare the Topping:** While the meatloaf is baking, mix together the topping ingredients: ketchup, mustard, cheddar, and bacon.

**Add the Topping:** After 45 minutes, pull the meatloaf out of the oven, spread the topping over the top, and bake for another 5-10 minutes until bubbly and delicious.

**Let It Rest:** Let the meatloaf rest for a few minutes before slicing and serving.

**Nutritional Information (per serving):**

Calories: 420

Protein: 35g

Fat: 28g

Saturated Fat: 10g

Cholesterol: 80mg

Sodium: 450mg

Carbohydrates: 20g

Fiber: 2g

Sugar: 5g

**Helpful Cooking Tips:**

To ensure the meatloaf is cooked through, check its internal temperature. It should reach 160°F (71°C).

If you prefer a crisper crust on your meatloaf, broil it for an additional 2-3 minutes after adding the topping.

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18. If you prefer a crisper crust on your meatloaf, broil it for an additional 2-3 minutes after adding the topping.
19. You can also serve this meatloaf with your favorite sides, such as mashed potatoes or roasted vegetables.
20. Conclusion: This Bacon Cheeseburger Meatloaf Remix is a delightful twist on a classic dish, perfect for a family dinner or a casual gathering. The combination of flavors and textures will surely impress your guests. How did you enjoy this recipe? Let us know in the comments! For more delicious recipes and cooking inspiration, follow us at I WUV COOKING.

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

Original recipe: <https://chefmaniac.com/meatloaf-meets-cheeseburger-a-match-made-in-heaven/>