

Bacon Ranch Cheeseburger Meatloaf: A Flavorful Twist on a Classic Comfort Dish

If you're a fan of bold flavors and hearty meals, this



OVEN
375°F

TIME
15 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

- 1 1/2 lbs ground beef
- 6 slices bacon, cooked and crumbled
- 1/2 cup ranch dressing
- 1/2 cup breadcrumbs
- 1 cup shredded cheddar cheese
- 1 egg, beaten
- 1/4 cup ketchup
- Salt and pepper, to taste

Instructions:

Mix Ingredients In a large bowl, combine the ground beef, crumbled bacon, ranch dressing, breadcrumbs, cheddar cheese, egg, salt, and pepper. Mix until fully incorporated.

Shape the Loaf Form the mixture into a loaf shape on a baking sheet or place it in a loaf pan. Spread the ketchup evenly over the top for a tangy glaze.

Bake Preheat your oven to 375°F (190°C). Bake the meatloaf for 50-60 minutes, or until it's cooked through and reaches an internal temperature of 160°F (71°C).

Rest and Serve Allow the meatloaf to rest for 5 minutes before slicing. This helps lock in the juices and makes it easier to serve.

Tips for the Perfect Meatloaf:

Use Freshly Cooked Bacon: For the best flavor, cook your bacon fresh instead of using pre-cooked options.

Customize the Cheese: Swap out cheddar for Monterey Jack or pepper jack if you want a different twist.

Double the Glaze: Love a saucier topping? Add more ketchup or even a BBQ sauce mix for an extra layer of flavor.

Don't Overmix: Mix the ingredients just until combined to avoid a dense texture.

Why This Recipe Is a Winner:

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- 8. Don't Overmix:** Mix the ingredients just until combined to avoid a dense texture.
- 9. Why This Recipe Is a Winner:** This meatloaf is the ultimate combination of comfort food and indulgence. It's perfect for any occasion, from busy weeknight dinners to potlucks or casual family gatherings. The bacon and ranch dressing give it a modern edge, while the cheddar cheese adds a gooey, irresistible element. Serve it alongside mashed potatoes and a crisp green

salad for a complete, crowd-pleasing meal.

10. Try this : Bacon Ranch Cheeseburger Meatloaf and let me know how it turns out! Be sure to check out more amazing recipes like this on I Wuv Cooking. Happy cooking!

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

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