

## Juicy French Onion Meatloaf with Caramelized Onions and Swiss Cheese

When cozy meets cheesy, and slow-cooked comfort meets French bistro flavor, you get this



**TIME**  
**20 min**

**TEMP**  
**165°F**

**METHOD**  
**Slow cooker**

**PRINT**  
**Recipe Card**

### INGREDIENTS

For the Onions:

4 tablespoons salted butter

3-4 large sweet onions (yellow or Vidalia), thinly sliced

For the Meatloaf:

1 pound ground beef (lean or regular)

1 cup breadcrumbs

1 teaspoon salt

$\frac{1}{8}$  teaspoon black pepper

$\frac{1}{8}$  teaspoon garlic powder

$\frac{1}{8}$  teaspoon onion powder

Additional:

1 cup shredded Swiss cheese

Optional: Fresh parsley or extra Swiss cheese for garnish

### DIRECTIONS

- 1.** Caramelize the Onions: In a skillet over medium heat, melt butter. Add the sliced onions and cook, stirring occasionally, for 15-20 minutes until golden brown and sweet. Set aside to cool slightly.
- 2.** Prepare the Meatloaf Mixture: In a bowl, gently mix the ground beef with breadcrumbs, salt, pepper, garlic powder, and onion powder. Do not overmix - this keeps the meatloaf tender.
- 3.** Layer the Crockpot: Lightly grease your slow cooker. Spread half of the caramelized onions on the bottom. Shape the meat mixture into a log and place on top of the onions. Top with the remaining onions.
- 4.** Add the Cheese: Sprinkle shredded Swiss cheese evenly over the onions and meatloaf. Cover generously.
- 5.** Slow Cook Until Perfect: Cook on:
- 6.** LOW for 6-8 hours
- 7.** HIGH for 3-4 hours Internal temperature should reach 165°F (74°C).
- 8.** Serve & Enjoy: Let the meatloaf rest 5-10 minutes before slicing. Garnish with parsley or more cheese if desired.

### SWAPS & NOTES

Onions : Yellow or Vidalia are best for sweetness.

Red onions give a deeper flavor twist.

Meat Options : Ground turkey or chicken works if you want a lighter version.

Breadcrumbs : Panko or crushed crackers also work well.

## TIPS FOR SUCCESS

Don't skip caramelizing the onions - it adds deep, sweet flavor Mix the meat gently for a moist texture Let it rest after cooking to slice cleanly Use a meat thermometer to ensure doneness

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

Original recipe: <https://chefmaniac.com/juicy-french-onion-meatloaf-with-caramelized-onions-and-swiss-cheese/>