

Mushroom Swiss Cheese Meatloaf: A Juicy Twist on a Classic Comfort Food

, but let's be honest-sometimes it can be a little boring. That's why this



OVEN
375°F

TIME
15 mins

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

For the Meatloaf:

- 1 ½ lbs ground beef (or a mix of beef and pork)
- 1 cup mushrooms, finely chopped (button, cremini, or portobello)
- 1 small onion, finely diced
- 2 cloves garlic, minced
- 1 cup Swiss cheese, shredded
- ¾ cup breadcrumbs (plain or Italian-style)
- ¼ cup milk
- 1 egg
- 2 tablespoons Worcestershire sauce
- 1 teaspoon salt
- ½ teaspoon black pepper
- ½ teaspoon dried thyme

For the Glaze:

- ¾ cup ketchup
- 1 tablespoon brown sugar
- 1 teaspoon Worcestershire sauce
- ½ teaspoon Dijon mustard

How to Make Mushroom Swiss Cheese Meatloaf:

1. Preheat & Prep:
2. Sauté the Mushrooms & Onions:
3. Mix the Meatloaf Ingredients:
4. Shape & Bake:
5. Make & Apply the Glaze:

6. Bake & Add More Glaze:

7. Rest & Serve:

Pro Tips & Variations:

What to Serve with Mushroom Swiss Cheese Meatloaf:

Garlic Mashed Potatoes - Because meatloaf and mashed potatoes are a perfect match.

Roasted Vegetables - Try carrots, Brussels sprouts, or green beans.

Mac & Cheese - For the ultimate comfort meal, serve this alongside creamy mac and cheese.

Crispy Onion Rings - A crunchy, savory contrast to the juicy meatloaf.

A Fresh Side Salad - A light arugula or Caesar salad balances out the richness.

FAQs (From My Kitchen to Yours):

Why You'll Love This Mushroom Swiss Cheese Meatloaf:

DIRECTIONS

- 1. Preheat & Prep:** Preheat your oven to 375°F (190°C). Lightly grease a 9x5-inch loaf pan or line it with parchment paper for easy removal.
- 2. Sauté the Mushrooms & Onions:** In a skillet over medium heat, sauté the chopped mushrooms and onions for about 5 minutes, until soft and slightly golden. Add the garlic and cook for another minute. Remove from heat and let cool slightly.
- 3. Mix the Meatloaf Ingredients:** In a large mixing bowl, combine the ground beef, sautéed mushrooms and onions, shredded Swiss cheese, breadcrumbs, milk, egg, Worcestershire sauce, salt, pepper, and thyme. Mix gently until just combined—don't overmix, or the meatloaf will be dense.
- 4. Shape & Bake:** Transfer the mixture to the prepared loaf pan, pressing it down gently to shape an even loaf.
- 5. Make & Apply the Glaze:** In a small bowl, whisk together the ketchup, brown sugar, Worcestershire sauce, and Dijon mustard. Spread half of the glaze over the meatloaf before baking.
- 6. Bake & Add More Glaze:** Bake for 45 minutes, then spread the remaining glaze over the top. Continue baking for 15 more minutes, or until the internal temperature reaches 160°F (71°C).
- 7. Rest & Serve:** Let the meatloaf rest for 10 minutes before slicing. This helps it hold its shape and keeps it juicy.
- 8. Pro Tips & Variations:** ? Want a smoky twist? Use smoked Swiss cheese or add a dash of smoked paprika to the mixture.

9. ? Make it extra cheesy! Add an extra ½ cup of Swiss cheese in the middle of the loaf for a melty cheese center.
10. ? Try a different glaze - Swap the ketchup glaze for a BBQ sauce or honey mustard glaze for a fun variation.
11. ? Gluten-free option - Use gluten-free breadcrumbs or substitute with crushed pork rinds.
12. ? Don't overmix the meat - This keeps the meatloaf tender and prevents it from becoming too firm.
13. What to Serve with Mushroom Swiss Cheese Meatloaf: This meatloaf pairs beautifully with classic comfort-food sides, such as:
 14. Garlic : Mashed Potatoes - Because meatloaf and mashed potatoes are a perfect match.
 15. Roasted : Vegetables - Try carrots, Brussels sprouts, or green beans.
 16. Mac & : Cheese - For the ultimate comfort meal, serve this alongside creamy mac and cheese.
 17. Crispy : Onion Rings - A crunchy, savory contrast to the juicy meatloaf.
 18. A Fresh : Side Salad - A light arugula or Caesar salad balances out the richness.
19. FAQs (From My Kitchen to Yours): Q: Can I make this meatloaf ahead of time?A: Yes! You can assemble the meatloaf and keep it covered in the refrigerator for up to 24 hours before baking.
20. Q: How do I store leftovers?A: Store leftover meatloaf in an airtight container in the fridge for up to 4 days. It also freezes well for up to 3 months.
21. Q: What's the best way to reheat meatloaf?A: For best results, reheat slices in a 350°F oven for about 10 minutes, or microwave in short bursts.
22. Q: Can I make this with ground turkey?A: Absolutely! Just keep in mind that ground turkey has less fat, so add a little extra milk or cheese to keep it moist.
23. Why You'll Love This Mushroom Swiss Cheese Meatloaf: This Mushroom Swiss Cheese Meatloaf takes an ordinary meatloaf and makes it extraordinary. The savory mushrooms, melty Swiss cheese, and rich glaze come together to create a dish that's juicy, cheesy, and full of flavor.
24. It's easy to make, meal-prep friendly, and perfect for a comforting family dinner. If you love meatloaf but want something a little more exciting, this recipe is a must-try!
25. Let me know how it turns out for you-I'd love to hear your thoughts!

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

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