

## Ultimate Mushroom Swiss Cheese Meatloaf: Hearty & Flavorful Comfort

### Mushroom Swiss Cheese Meatloaf



**OVEN**  
**350°F**

**TIME**  
**8-10 min**

**TEMP**  
**160°F**

**PRINT**  
**Recipe Card**

#### INGREDIENTS

For the Glaze: 1/2 cup ketchup 2 tablespoons brown sugar 1 tablespoon apple cider vinegar 1 teaspoon Worcestershire sauce:

#### DIRECTIONS

1. Steps for the : Recipes
2. Prep : Oven & SautØ Aromatics:
3. Preheat your oven to 350°F (175°C). Heat the olive oil in a large skillet over medium heat. Add the finely chopped mushrooms and onion and cook, stirring occasionally, until softened and most of the liquid has evaporated from the mushrooms, about 8-10 minutes. Add the minced garlic and cook for another minute until fragrant. Remove from heat and let cool slightly.
4. Combine : Meatloaf Mixture:
5. In a large mixing bowl, gently combine the ground beef, breadcrumbs, milk, beaten eggs, dried thyme, salt, and black pepper. Add the cooled mushroom and onion mixture, and the shredded Swiss cheese.
6. Mix : Gently:
7. Using your hands, mix all ingredients together until just combined. Be careful not to overmix, as this can lead to a tough meatloaf.
8. Form the : Loaf:
9. Transfer the mixture to a baking dish (a 9x5-inch loaf pan works perfectly, or shape it into a free-form loaf on a foil-lined baking sheet). Shape it into an even loaf.
10. Prepare the : Glaze:
11. In a small bowl, whisk together the ketchup, brown sugar, apple cider vinegar, and Worcestershire sauce until smooth.
12. Glaze & : Bake:
13. Spread about half of the glaze evenly over the top of the meatloaf.

14. Bake : Initial:
15. Bake for 45 minutes.
16. Apply : Remaining Glaze & Finish Baking:
17. After 45 minutes, remove the meatloaf from the oven and spread the remaining glaze over the top. Return to the oven and continue baking for another 15-25 minutes, or until an internal temperature of 160°F (71°C) is reached, and the glaze is nicely caramelized.
18. Rest & : Serve:
19. Remove the meatloaf from the oven and let it rest for 10-15 minutes before slicing. This allows the juices to redistribute, ensuring a moist meatloaf.

## SWAPS & NOTES

**Ground Meat:** While ground beef is traditional, you can use a mix of ground beef and ground pork for added flavor and moisture, or even ground turkey for a lighter version, though you may need a bit more fat if using very lean turkey.

**Mushrooms:** Cremini mushrooms (baby bellas) offer the best flavor, but white button mushrooms work well too.

Make sure to chop them finely so they integrate well into the meatloaf without being chunky.

**Breadcrumbs:** Plain breadcrumbs are ideal.

## TIPS FOR SUCCESS

**Don't Overmix:** Overmixing develops the proteins in the meat, leading to a tough, dense meatloaf.

Mix just until ingredients are combined.

**Sautø Vegetables Properly:** Fully cooking down the mushrooms and onions before adding them to the meatloaf releases their moisture and concentrates their flavor.

**Use a Meat Thermometer:** The best way to ensure your meatloaf is cooked perfectly (and safely) is to use a meat thermometer.

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

Original recipe: <https://chefmaniac.com/ultimate-mushroom-swiss-cheese-meatloaf-hearty-flavorful-comfort/>