

Cheesy Stuffed Meatloaf Bites: A Bite-Sized Twist on a Classic Favorite

classic meatloaf but want something fun and bite-sized



OVEN
375°F

TIME
30 min

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INGREDIENTS

For the Meatloaf Bites:

- 1 pound ground beef (or ground turkey)
- $\frac{1}{2}$ cup breadcrumbs (or crushed crackers)
- 1 egg
- $\frac{1}{4}$ cup milk
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon black pepper
- $\frac{1}{2}$ teaspoon garlic powder
- $\frac{1}{2}$ teaspoon onion powder
- 1 teaspoon Worcestershire sauce
- $\frac{1}{2}$ teaspoon Italian seasoning
- 1 cup shredded cheddar cheese (or mozzarella, for a gooier center)

For the Topping (Optional):

- $\frac{1}{2}$ cup ketchup
- 1 tablespoon brown sugar
- 1 teaspoon Dijon mustard

How to Make Cheesy Stuffed Meatloaf Bites:

1. Preheat the Oven:
2. Make the Meatloaf Mixture:
3. Stuff with Cheese:

Take about 1 tablespoon of the meat mixture and press it into the bottom of each muffin cup.

Add a small cube or pinch of shredded cheese to the center.

Cover with another tablespoon of the meat mixture,

sealing the cheese inside.

4. Add the Topping (Optional):

5. Bake Until Golden:

6. Serve and Enjoy:

My Best Tips for the Perfect Meatloaf Bites:

Use freshly shredded cheese - It melts better than pre-shredded cheese.

Seal the cheese well - This prevents it from leaking out while baking.

Want extra flavor? - Add crumbled bacon or chopped jalapeños to the mix.

Make ahead - These freeze well for quick snacks or meal prep!

What to Serve with Cheesy Meatloaf Bites:

Mashed potatoes or sweet potato fries - A classic comfort food pairing.

Roasted veggies - Carrots, green beans, or Brussels sprouts.

Mac and cheese - Because you can never have too much cheese!

DIRECTIONS

1. **Preheat the Oven:** Preheat your oven to 375°F (190°C). Grease a mini muffin tin or line it with parchment paper for easy cleanup.
2. **Make the Meatloaf Mixture:** In a large bowl, mix together the ground beef, breadcrumbs, egg, milk, salt, pepper, garlic powder, onion powder, Worcestershire sauce, and Italian seasoning until well combined.
3. **Stuff with Cheese:** Take about 1 tablespoon of the meat mixture and press it into the bottom of each muffin cup.
4. **Add a small cube or pinch of shredded cheese to the center.**
5. **Cover with another tablespoon of the meat mixture, sealing the cheese inside.**
6. **Add the Topping (Optional):** In a small bowl, mix together the ketchup, brown sugar, and Dijon mustard. Spoon a small amount over each meatloaf bite.
7. **Bake Until Golden:** Bake for 18-20 minutes, or until the meatloaf is cooked through and the cheese is melted. Let cool slightly before serving.
8. **Serve and Enjoy:** Serve warm with your favorite dipping sauce, such as BBQ sauce, ranch, or ketchup!
9. **My Best Tips for the Perfect Meatloaf Bites:** Use freshly shredded cheese - It melts better than pre-shredded cheese.
10. **Seal the cheese well - This prevents it from leaking out while baking.**
11. **Want extra flavor? - Add crumbled bacon or chopped jalapeños to the mix.**

12. Make ahead - These freeze well for quick snacks or meal prep!
13. What to Serve with Cheesy Meatloaf Bites: These little bites pair perfectly with:
14. Mashed potatoes or sweet potato fries - A classic comfort food pairing.
15. Roasted veggies - Carrots, green beans, or Brussels sprouts.
16. Mac and cheese - Because you can never have too much cheese!
17. A fresh side salad - Adds a refreshing contrast.
18. FAQs: Can I make these meatloaf bites ahead of time? Yes! Prepare them ahead, store in an airtight container, and reheat in the oven at 350°F for 5-7 minutes.
19. Can I use ground turkey instead of beef? Absolutely! Just make sure to add a little extra seasoning for flavor.
20. How do I store leftovers? Keep in the fridge for up to 3 days or freeze for up to 3 months. Reheat before serving.
21. These : Cheesy Stuffed Meatloaf Bites are juicy, cheesy, and packed with flavor, making them the perfect party appetizer or weeknight dinner. Whether you're making them for a crowd or meal prepping for the week, they're sure to be a hit!
22. Give them a try and let me know how they turn out!

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

Original recipe: <https://chefmaniac.com/cheesy-stuffed-meatloaf-bites-a-bite-sized-twist-on-a-classic-favorite/>