

## Hearty Loaded Potato Meatloaf Casserole: A Flavor-Packed Family Favorite

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**OVEN**  
**375°F**

**TIME**  
**20 min**

**TEMP**  
**160°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

to create this incredibly hearty and flavorful Loaded Potato Meatloaf Casserole:

### DIRECTIONS

1. preparation and serving.
2. The "Loaded Potato" twist takes inspiration from classic loaded baked potatoes, adding elements like bacon, cheese, and sometimes green onions to the mashed potato topping, elevating it beyond a simple side. This
3. Hearty : Loaded Potato Meatloaf Casserole
4. creatively fuses these beloved concepts. It takes the familiar, savory meatloaf and tops it with a decadent, "loaded" mashed potato crust, effectively creating a complete meal in one pan. It's a testament to the enduring appeal of comfort food and the ingenuity of transforming separate dishes into a harmonious, family-friendly masterpiece.
5. Ingredients
6. Here's what you'll need to create this incredibly hearty and flavorful Loaded Potato Meatloaf Casserole:
7. For the : Meatloaf Base:
8. 1 tablespoon
9. ground beef
10. (80/20 lean recommended)
11. yellow onion
12. , finely diced
13. bread crumbs
14. (plain or Panko)
15. (whole or 2%)
16. Worcestershire sauce
17. 1 teaspoon
18. garlic powder

19. 1/2 teaspoon
20. 1/4 teaspoon
21. black pepper
22. For the : Mashed Potato Topping:
23. Russet or : Yukon Gold potatoes
24. , peeled and cut into 1-inch chunks
25. (whole or 2%), warmed

## SWAPS & NOTES

**Ground Beef:** While ground beef is classic, you can use a mix of ground beef and ground pork, or ground turkey for a leaner option.

**Bread Crumbs:** Plain bread crumbs or Panko bread crumbs work well as a binder.

If you don't have them, you can use crushed Ritz crackers or even a slice of bread soaked in milk.

**Worcestershire Sauce:** This adds a crucial savory, umami punch to the meatloaf.

## TIPS FOR SUCCESS

**Don't Overmix Meatloaf:** Overmixing can result in a tough, dense meatloaf.

**Thoroughly Drain Potatoes:** Watery potatoes will make for soggy mashed potatoes.

Ensure they are well-drained after boiling.

**Warmed Milk/Melted Butter for Potatoes:** This helps create smooth, creamy mashed potatoes without lumps.

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

Original recipe: <https://chefmaniac.com/hearty-loaded-potato-meatloaf-casserole-a-flavor-packed-family-favorite/>