

Bacon-Loaded Three-Cheese Stuffed Meatloaf: The Ultimate Comfort Meal

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OVEN
375°F

TIME
45-50 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

1 lb ground beef (80/20 lean for best flavor and moisture)

1/2 cup plain breadcrumbs

1/4 cup ketchup, plus more for glaze (optional)

1 large egg

1 teaspoon garlic powder

1 teaspoon onion powder

Salt and black pepper to taste

6 slices of bacon (uncooked)

1/2 cup shredded cheddar cheese

1/2 cup shredded mozzarella cheese

1/2 cup shredded Parmesan cheese

Swaps and Notes:

Ground Beef: You can use a mix of ground beef, pork, and/or veal for a classic meatloaf blend.

Ground turkey can also be substituted for a leaner option, though it might be less juicy.

Breadcrumbs: Panko breadcrumbs will give a slightly lighter texture. If you don't have plain breadcrumbs, you can use seasoned ones and adjust the added salt.

Ketchup: Ketchup adds moisture and a touch of sweetness. For a different flavor profile, try BBQ sauce or even a spicy chili sauce.

Cheese Blend: The three-cheese blend (cheddar, mozzarella, Parmesan) offers a great balance of sharp, melty, and nutty flavors. Feel free to customize with provolone, Colby Jack, or even a

smoked cheese.

Bacon: Using uncooked bacon for stuffing allows it to render its fat into the meatloaf as it bakes, infusing it with incredible flavor and moisture.

Seasoning: Adjust garlic powder, onion powder, salt, and pepper to your preference. A pinch of dried herbs like oregano or thyme would also be lovely in the meat mixture.

Instructions:

Preheat Oven & Prep Pan: Preheat your oven to 375°F (190°C). Lightly grease a standard loaf pan (about 9x5 inches).

Make the Meatloaf Base: In a large mixing bowl, combine the ground beef, breadcrumbs, 1/4 cup ketchup, egg, garlic powder, onion powder, and a generous pinch of salt and black pepper.

Mix Gently: Using your hands, mix everything together until just combined. Be careful not to overmix, as this can lead to a tough meatloaf.

Form the Rectangle: Lay a large piece of wax paper or parchment paper on a clean work surface.

Transfer the meat mixture to the paper and press it out evenly into a flat rectangle, about 1/2 to 3/4 inch thick. Aim for a rectangle roughly 10x12 inches, depending on the size of your loaf pan.

Layer the Bacon: Carefully lay the 6 slices of bacon on top of the flattened meat mixture. Arrange them lengthwise, slightly overlapping each other, ensuring they cover most of the meat surface.

Sprinkle the Cheese: Evenly sprinkle the shredded cheddar cheese, shredded mozzarella cheese, and shredded Parmesan cheese over the bacon layer.

Roll It Up: Starting from one of the shorter ends of the rectangle, carefully and tightly roll up the meatloaf, using the wax paper to help guide it. As you roll, ensure the bacon and cheese stay tucked inside. Once rolled, pinch the seam closed and gently seal the ends.

Bake: Carefully transfer the rolled meatloaf into the greased loaf pan, seam-side down. If desired, you can spread an extra layer of ketchup or a BBQ sauce glaze over the top for added flavor and a nice crust.

Cook to Perfection: Bake in the preheated oven for 45-50 minutes, or until the internal temperature of the meatloaf reaches 160°F (71°C) when measured with a meat thermometer. The bacon on the outside should be crispy.

Rest & Serve: Remove the meatloaf from the oven and let it rest in the pan for at least 5 minutes before slicing. This allows the juices to redistribute, ensuring a more tender and flavorful meatloaf. Slice into thick pieces and enjoy your delicious Bacon-Loaded Three-Cheese Stuffed Meatloaf!

Tips for Success:

Don't Overmix the Meat: Overmixing makes meatloaf dense and dry. Mix just until ingredients are incorporated.

Even Thickness: Pressing the meat into an even rectangle ensures even cooking and an even layer of stuffing.

Tight Roll: Roll the meatloaf as tightly as possible to keep the filling secure and create nice, swirled slices.

Check Internal Temperature: A meat thermometer is your best friend here. It ensures the meatloaf is cooked safely without being overcooked and dry.

Resting Time: Don't skip the resting step! It's crucial for juicy meatloaf.

DIRECTIONS

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16. **Serving Suggestions and Pairings:** This Bacon-Loaded Three-Cheese Stuffed Meatloaf is a hearty and satisfying main course. It pairs wonderfully with classic comfort food sides:
17. **Mashed : Potatoes:** A generous dollop of creamy mashed potatoes is a must-have companion.
18. **Roasted : Vegetables:** Roasted broccoli, asparagus, or green beans add a fresh, healthy balance.
19. **Cornbread:** A slice of warm cornbread would be a perfect complement.
20. **Sauces:** While the meatloaf is flavorful on its own, extra ketchup, BBQ sauce, or even a mushroom gravy can be served on the side.
21. **Hearty : Stews:** If you love robust, comforting meals, consider pairing with This Cajun Chicken Sausage Gumbo is My Favorite Bowl of Southern Comfort on another occasion.
22. **Storage and Leftover Tips:** Leftover Bacon-Loaded Three-Cheese Stuffed Meatloaf is fantastic! Store any leftovers in an airtight container in the refrigerator for up to 3-4 days. It makes for excellent sandwiches! To reheat, you can slice it and gently warm individual portions in the microwave, or place slices on a baking sheet, cover loosely with foil, and reheat in a 300°F (150°C) oven until warmed through.
23. **More Recipes You Will Love:** If you enjoyed the hearty and comforting nature of this meatloaf, you'll definitely want to try these other delicious and satisfying recipes:
24. **This : Mexican Chicken and Rice Casserole is My Favorite One-Pan Dinner That's Always a Hit**
25. **These : Easy Turkey Wings are My Favorite Comfort Food**

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

Original recipe: <https://chefmaniac.com/bacon-loaded-three-cheese-stuffed-meatloaf-the-ultimate-comfort-meal/>