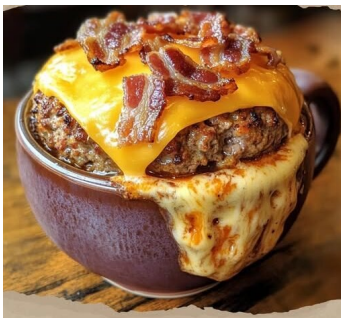


Bacon Stuffed Meatloaf American Cheese Mug: Your Ultimate Personal Comfort Meal

Bacon Stuffed Meatloaf American Cheese Mug



OVEN
350°F

TIME
5 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

1 lb ground beef (80/20 lean for best flavor and juiciness)
1/2 cup plain breadcrumbs
1/4 cup ketchup (plus more for topping, if desired)
1 large egg
1 tsp salt
1/2 tsp black pepper
4 slices bacon, cooked until crispy and crumbled
4 slices American cheese (single-serve slices work great)
Cooking spray

Swaps and Notes:

Ground Beef: For a leaner option, you could use ground turkey or a mix of ground beef and pork. Adjust cooking times accordingly.

Breadcrumbs: Panko breadcrumbs will offer a slightly lighter texture. If using seasoned breadcrumbs, adjust added salt.

Ketchup: Ketchup acts as a binder and adds a touch of sweetness. BBQ sauce could be an interesting alternative.

Bacon: Ensure your bacon is cooked to a very crisp consistency before crumbling; this provides a crucial textural element against the soft meatloaf.

American Cheese: American cheese is chosen specifically for its meltability and classic "diner burger" flavor, which pairs perfectly with the meatloaf. Other melty cheeses like mild cheddar or

Monterey Jack could work, but American cheese gives it that signature gooey stretch.

Seasoning: Feel free to add a pinch of garlic powder or onion powder to the meatloaf mixture for extra depth.

Instructions:

Prep Oven & Bacon: Preheat your oven to 350°F (175°C). Cook the bacon in a skillet until crispy, then crumble it into small pieces. Set aside.

Make Meatloaf Base: In a large mixing bowl, combine the ground beef, breadcrumbs, 1/4 cup ketchup, egg, 1 tsp salt, and 1/2 tsp black pepper. Mix gently with your hands until well combined. Be careful not to overmix, as this can lead to a tough meatloaf.

Form & Stuff Patty: Divide the meat mixture in half. Shape each half into a large, flat, rectangular patty (they should be roughly the size of your mug's opening). Place two slices of American cheese on top of one patty.

Sprinkle a generous amount of the crumbled bacon over the cheese.

Carefully place the other meat patty on top of the bacon and cheese.

Firmly pinch and seal the edges all around to completely enclose the cheese and bacon filling. This forms your stuffed meatloaf patty.

Initial Microwave Cook: Lightly spray the inside of a large, microwave-safe mug with cooking spray. Carefully place the stuffed meatloaf patty into the prepared mug. Microwave on high for 5 minutes. This jump-starts the cooking process and helps render some fat.

Transfer & Bake: Carefully remove the mug from the microwave (it will be hot!). Transfer the meatloaf patty from the mug to a small baking dish or a clean, oven-safe plate. Optional: At this point, you can spread a thin layer of extra ketchup or BBQ sauce on top of the meatloaf for a delicious glaze.

Bake in the preheated oven for 25-30 minutes, or until the meatloaf is cooked through and the internal temperature reaches 160°F (71°C). The cheese inside should be wonderfully melted and bubbling.

Serve Hot: Remove from the oven and let it rest for 5 minutes before slicing. Enjoy the gooey cheese and bacon-filled center of this delicious Bacon Stuffed Meatloaf American Cheese Mug!

Tips for Success:

Don't Overmix Meat: Gentle mixing is key for a tender, juicy meatloaf.

Seal Tightly: Ensure the edges of the two meat patties are firmly sealed to prevent the cheese from oozing out.

Oven-Safe Mug (for step 4): Make sure your mug is safe for microwave use. While the recipe transfers

to the oven, an oven-safe mug is generally sturdy.

Drain Fat (if needed): After microwaving, if there's a lot of rendered fat in the mug, you can carefully drain it before transferring the meatloaf to the baking dish.

Resting Time: Don't skip resting the meatloaf; it keeps it juicy.

Serving Suggestions and Pairings:

Simple Sides: Serve it with a side of mashed potatoes, steamed green beans, or a small garden salad.

DIRECTIONS

- 1. Prep : Oven & Bacon:** Preheat your oven to 350°F (175°C). Cook the bacon in a skillet until crispy, then crumble it into small pieces. Set aside.
- 2. Make : Meatloaf Base:** In a large mixing bowl, combine the ground beef, breadcrumbs, 1/4 cup ketchup, egg, 1 tsp salt, and 1/2 tsp black pepper. Mix gently with your hands until well combined. Be careful not to overmix, as this can lead to a tough meatloaf.
- 3. Form & : Stuff Patty:** Divide the meat mixture in half. Shape each half into a large, flat, rectangular patty (they should be roughly the size of your mug's opening). Place two slices of American cheese on top of one patty.
- 4. Sprinkle** a generous amount of the crumbled bacon over the cheese.
- 5. Carefully** place the other meat patty on top of the bacon and cheese.
- 6. Firmly** pinch and seal the edges all around to completely enclose the cheese and bacon filling. This forms your stuffed meatloaf patty.
- 7. Initial : Microwave Cook:** Lightly spray the inside of a large, microwave-safe mug with cooking spray. Carefully place the stuffed meatloaf patty into the prepared mug. Microwave on high for 5 minutes. This jump-starts the cooking process and helps render some fat.
- 8. Transfer & : Bake:** Carefully remove the mug from the microwave (it will be hot!). Transfer the meatloaf patty from the mug to a small baking dish or a clean, oven-safe plate. Optional: At this point, you can spread a thin layer of extra ketchup or BBQ sauce on

top of the meatloaf for a delicious glaze.

9. Bake in the preheated oven for 25-30 minutes, or until the meatloaf is cooked through and the internal temperature reaches 160°F (71°C). The cheese inside should be wonderfully melted and bubbling.
10. Serve : Hot: Remove from the oven and let it rest for 5 minutes before slicing. Enjoy the gooey cheese and bacon-filled center of this delicious Bacon Stuffed Meatloaf American Cheese Mug!
11. Tips for Success: Don't Overmix Meat: Gentle mixing is key for a tender, juicy meatloaf.
12. Seal : Tightly: Ensure the edges of the two meat patties are firmly sealed to prevent the cheese from oozing out.
13. Oven-: Safe Mug (for step 4): Make sure your mug is safe for microwave use. While the recipe transfers to the oven, an oven-safe mug is generally sturdy.
14. Drain : Fat (if needed): After microwaving, if there's a lot of rendered fat in the mug, you can carefully drain it before transferring the meatloaf to the baking dish.
15. Resting : Time: Don't skip resting the meatloaf; it keeps it juicy.
16. Serving Suggestions and Pairings: This Bacon Stuffed Meatloaf American Cheese Mug is a complete, satisfying meal for one.
17. Simple : Sides: Serve it with a side of mashed potatoes, steamed green beans, or a small garden salad.
18. Comfort : Food Companions: For other comforting meal ideas, consider This Mexican Chicken and Rice Casserole is My Favorite One-Pan Dinner That's Always a Hit or These Easy Turkey Wings are My Favorite Comfort Food for Lazy Sundays for another day.
19. Hearty : Classics: If you enjoy classic, robust flavors, you might also like This Cajun Chicken Sausage Gumbo is My Favorite Bowl of Southern Comfort.
20. Storage and Leftover Tips: This meatloaf is definitely best enjoyed fresh from the oven when the cheese is perfectly gooey. If you have any leftovers, store them in an airtight container in the refrigerator for up to 2-3 days. To reheat, you can slice the meatloaf and warm gently in the microwave or in a toaster oven. The cheese might not be as melty, but the flavors will still be great.
21. More Recipes You Will Love: If you loved the easy, cheesy, and incredibly comforting nature of this meatloaf mug, you'll definitely want to try these other fantastic and satisfying recipes:
22. This : Mexican Chicken and Rice Casserole is My Favorite One-Pan Dinner That's Always a Hit
23. These : Chicken Enchiladas are My Go-To for Cozy Crowd-Pleasing Dinners
24. Classic : Spaghetti Recipe with Homemade Sauce
25. Final Thoughts: This Bacon Stuffed Meatloaf American Cheese Mug is a brilliant culinary hack that brings rich, comforting flavors to your table with incredible ease. It's warm, savory, cheesy, and perfectly portioned, making it an instant favorite for any time

you need a delicious and satisfying personal meal. Give it a try, and enjoy your very own mini meatloaf perfection!

SWAPS & NOTES

Ground Beef: For a leaner option, you could use ground turkey or a mix of ground beef and pork.

Breadcrumbs: Panko breadcrumbs will offer a slightly lighter texture.

If using seasoned breadcrumbs, adjust added salt.

Ketchup: Ketchup acts as a binder and adds a touch of sweetness.

TIPS FOR SUCCESS

Don't Overmix Meat: Gentle mixing is key for a tender, juicy meatloaf.

Seal Tightly: Ensure the edges of the two meat patties are firmly sealed to prevent the cheese from oozing out.

Oven-Safe Mug (for step 4): Make sure your mug is safe for microwave use.

While the recipe transfers to the oven, an oven-safe mug is generally sturdy.

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

Original recipe: <https://chefmaniac.com/bacon-stuffed-meatloaf-american-cheese-mug-your-ultimate-personal-comfort-meal/>