

Cheesy Stuffed Meatloaf Bites - The Ultimate Party Appetizer

Cheesy Stuffed Meatloaf Bites Recipe



OVEN
375°F

TIME
25 min

TEMP
160°F

METHOD
Air fryer

INGREDIENTS

- 2 pounds ground beef
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 1/2 cup breadcrumbs
- 1/4 cup milk
- 1 large egg
- 1/4 cup ketchup
- 2 tablespoons Worcestershire sauce
- 1 teaspoon dried thyme
- 1 teaspoon dried oregano
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 4 ounces mozzarella cheese, cut into small cubes
- 1/4 cup grated Parmesan cheese
- Fresh parsley, chopped for garnish

Swaps & Notes:

Meat options: You can swap half the ground beef for pork or turkey for a different flavor.

Cheese twist: Try using cheddar or pepper jack instead of mozzarella for a spicier kick.

Breadcrumbs: Use seasoned breadcrumbs for extra flavor or gluten-free if needed.

Make it saucy: Serve with marinara, ranch, or even BBQ sauce for dipping.

Step-by-Step Instructions:

Preheat the oven to 375°F (190°C). Lightly grease

a mini muffin tin or baking sheet.

In a large bowl, combine the ground beef, onion, garlic, breadcrumbs, milk, egg, ketchup, Worcestershire sauce, thyme, oregano, salt, and pepper. Mix well.

Take a small portion of the meat mixture and flatten it in your hand. Place a cube of mozzarella cheese in the center and fold the meat mixture around it. Pinch to seal.

Repeat until all the meat mixture is used.

Place the meatloaf bites in the muffin tin or on the baking sheet.

Sprinkle with grated Parmesan cheese.

Bake for 20-25 minutes, or until cooked through and the cheese is bubbling.

Cool slightly, garnish with fresh parsley, and serve warm.

Tips for Success:

Don't overmix the meat mixture-this can lead to tough bites.

Make sure the cheese is fully enclosed to avoid leaks.

Freeze uncooked bites for later and bake straight from frozen (just add a few extra minutes to the baking time).

Use a meat thermometer to ensure doneness-aim for 160°F internal temp.

Serving Suggestions & Pairings:

DIRECTIONS

1. Preheat the oven to 375°F (190°C). Lightly grease a mini muffin tin or baking sheet.
2. In a large bowl, combine the ground beef, onion, garlic, breadcrumbs, milk, egg, ketchup, Worcestershire sauce, thyme, oregano, salt, and pepper. Mix well.
3. Take a small portion of the meat mixture and flatten it in your hand. Place a cube of mozzarella cheese in the center and fold the meat mixture around it. Pinch to seal.
4. Repeat until all the meat mixture is used.
5. Place the meatloaf bites in the muffin tin or on the baking sheet.
6. Sprinkle with grated : Parmesan cheese.
7. Bake for 20-25 minutes, or until cooked through and the cheese is bubbling.
8. Cool slightly, garnish with fresh parsley, and serve warm.
9. Tips for Success: Don't overmix the meat mixture-this can lead to tough bites.
10. Make sure the cheese is fully enclosed to avoid leaks.
11. Freeze uncooked bites for later and bake straight from frozen (just add a few extra minutes to the baking time).
12. Use a meat thermometer to ensure doneness-aim for 160°F internal temp.
13. Serving Suggestions & Pairings: These bites are fantastic on their own or as part of a game day spread. Pair them with:
14. This : Beer Cheese Dip

15. Totchos (Tater Tot Nachos)
16. Dorito : Casserole
17. Sheet : Pan Quesadillas
18. And don't forget dessert: Big Family Banana Pudding rounds out the meal perfectly!
19. Storage & Leftovers: Refrigerator: Store in an airtight container for up to 4 days.
20. Freezer: Freeze fully cooked bites in a single layer, then transfer to a freezer bag. Reheat in the oven at 350°F until warmed through.
21. Reheating: Air fryer or oven is best to keep them crispy on the outside.
22. More Recipes You'll Love: These Sheet Pan Quesadillas
23. Totchos - Tater Tot Nachos
24. Big : Family Banana Pudding
25. Final Thoughts: These Cheesy Stuffed Meatloaf Bites are the kind of recipe you'll come back to again and again. Easy enough for weeknights, impressive enough for gatherings-they're a cheesy, meaty, perfectly poppable dream.

SWAPS & NOTES

With savory ground beef seasoned to perfection and a gooey mozzarella surprise inside, they're deliciously bite-sized, crowd-friendly, and totally addictive.

Whether you're hosting game night, meal prepping for the week, or need a hearty appetizer, these cheesy meatloaf muffins are a standout favorite.

Why I Love This Recipe What's not to love about meatloaf... especially when it's tiny, cheesy, and ready in under an hour ?

I love how these little bites capture all the cozy, nostalgic flavors of a classic meatloaf but with a fun, sharable twist.

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

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