

Ultimate Mac & Cheese Meatloaf: The Comfort Food Mashup You Need

Ultimate Mac & Cheese Meatloaf: A Comfort Food Dream Come True



OVEN
350°F

TIME
15 mins

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

- 1 pound ground beef
- 2 cups cooked macaroni and cheese (store-bought or homemade)
- 1/2 cup breadcrumbs
- 1/4 cup milk
- 1/4 cup ketchup
- 1 large egg
- Salt and pepper to taste

How to Make the Ultimate Mac & Cheese Meatloaf:

1. Preheat the Oven:
2. Mix the Meatloaf Ingredients:
3. Assemble the Meatloaf:
4. Bake Until Perfectly Cooked:
5. Let It Rest & Slice:
6. Serve & Enjoy!:

Pro Tips for the Best Mac & Cheese Meatloaf:

Use creamy mac & cheese - The creamier, the better!
If it's too dry, the filling won't be as gooey and delicious.

Add extra cheese - Want even more cheesy goodness?
Mix some shredded cheddar into the meat mixture or sprinkle some on top before baking.

Make it spicier - Add a pinch of cayenne pepper or some chopped jalapeños for a little heat.

Swap out the beef - Ground turkey or pork works just as well if you prefer a different protein.

Delicious Variations to Try:

Bacon-Wrapped Mac & Cheese Meatloaf - Wrap the meatloaf in bacon before baking for extra flavor and crunch.

BBQ Mac & Cheese Meatloaf - Swap the ketchup for BBQ sauce for a smoky, tangy twist.

Buffalo Mac & Cheese Meatloaf - Add buffalo sauce to the mac & cheese and drizzle some ranch on top before serving.

Taco-Inspired Meatloaf - Season the meat with taco seasoning and use queso-style mac & cheese for a Tex-Mex twist.

What to Serve with Mac & Cheese Meatloaf:

Steamed or roasted veggies - Green beans, broccoli, or Brussels sprouts add a fresh contrast.

Garlic mashed potatoes - Because more comfort food is always a good idea!

Simple side salad - A crisp, refreshing salad with ranch or balsamic dressing balances the richness of the meatloaf.

Cornbread - A Southern-style addition that makes this meal feel even more indulgent.

FAQs About Mac & Cheese Meatloaf:

A Must-Try for Comfort Food Lovers:

DIRECTIONS

- 1. Preheat the Oven:** Set your oven to 350°F (175°C) and lightly grease a loaf pan or line it with parchment paper for easy removal.
- 2. Mix the Meatloaf Ingredients:** In a large mixing bowl, combine the ground beef, breadcrumbs, milk, ketchup, egg, salt, and pepper. Mix everything together until well combined. I like to use my hands for this-it ensures everything is evenly distributed.
- 3. Assemble the Meatloaf:** Take half of the meat mixture and press it into the bottom of the loaf pan, creating a well in the center. Spoon the mac & cheese into the middle, spreading it out evenly but leaving space around the edges. Cover with the remaining meat mixture, sealing the edges to keep the mac & cheese tucked inside.
- 4. Bake Until Perfectly Cooked:** Place the loaf pan in the oven and bake for 45-50 minutes, or until the meat is fully cooked. To ensure it's done, use a meat thermometer-the internal temperature should read 160°F (70°C).
- 5. Let It Rest & Slice:** Once baked, let the meatloaf cool for 5-10 minutes before slicing. This helps it hold its shape and allows the cheese to set slightly.
- 6. Serve & Enjoy!:** Serve your Mac & Cheese Meatloaf warm with extra ketchup or barbecue sauce on the side. Pair it with a side of roasted veggies, mashed potatoes, or even more mac & cheese for the ultimate comfort meal!
- 7. Pro Tips for the Best Mac & Cheese Meatloaf:** Use creamy mac & cheese - The creamier, the better! If it's too dry, the filling won't be as gooey and delicious.

8. Add extra cheese - Want even more cheesy goodness? Mix some shredded cheddar into the meat mixture or sprinkle some on top before baking.
9. Make it spicier - Add a pinch of cayenne pepper or some chopped jalapeños for a little heat.
10. Swap out the beef - Ground turkey or pork works just as well if you prefer a different protein.
11. Delicious Variations to Try: If you want to switch things up, here are a few creative ways to make this dish even more exciting:
12. Bacon-: Wrapped Mac & Cheese Meatloaf - Wrap the meatloaf in bacon before baking for extra flavor and crunch.
13. BBQ : Mac & Cheese Meatloaf - Swap the ketchup for BBQ sauce for a smoky, tangy twist.
14. Buffalo : Mac & Cheese Meatloaf - Add buffalo sauce to the mac & cheese and drizzle some ranch on top before serving.
15. Taco-: Inspired Meatloaf - Season the meat with taco seasoning and use queso-style mac & cheese for a Tex-Mex twist.
16. What to Serve with Mac & Cheese Meatloaf: Since this dish is already packed with flavor, it pairs well with simple sides. Here are a few great options:
17. Steamed or roasted veggies - Green beans, broccoli, or Brussels sprouts add a fresh contrast.
18. Garlic mashed potatoes - Because more comfort food is always a good idea!
19. Simple side salad - A crisp, refreshing salad with ranch or balsamic dressing balances the richness of the meatloaf.
20. Cornbread - A Southern-style addition that makes this meal feel even more indulgent.
21. FAQs About Mac & Cheese Meatloaf: Q: Can I use store-bought mac & cheese?A: Yes! While homemade is always great, boxed mac & cheese works just fine for this recipe. Just make sure it's extra creamy.
22. Q: How do I store leftovers?A: Store leftovers in an airtight container in the fridge for up to 3 days. Reheat in the oven at 350°F for about 10 minutes or in the microwave for a quick meal.
23. Q: Can I freeze this meatloaf?A: Absolutely! Wrap the cooked meatloaf tightly in plastic wrap and aluminum foil, then freeze for up to 3 months. Thaw in the fridge overnight and reheat before serving.
24. Q: Can I make this ahead of time?A: Yes! Assemble the meatloaf up to a day in advance, cover it, and keep it in the fridge until you're ready to bake.
25. A Must-Try for Comfort Food Lovers: This Mac & Cheese Meatloaf is the ultimate comfort food mashup that brings two all-time favorites together in one delicious bite. Whether you're making it for a cozy family dinner or a fun twist on a classic, it's guaranteed to be a hit.

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

Original recipe: <https://chefmaniac.com/ultimate-mac-cheese-meatloaf-the-comfort-food-mashup-you-need/>