

## Classic Meatloaf: My Favorite Comfort Food Recipe

Cracker Barrel-style Meatloaf



**OVEN**  
**375°F**

**TIME**  
**8 to 10 min**

**TEMP**  
**160°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 onion, finely chopped
- 1/4 cup Kraft Calorie Wise Italian dressing
- 1 1/2 pounds lean ground beef
- 3/4 cup Heinz ketchup, divided
- 1 (120g) pack of low-sodium chicken stuffing mix
- 3/4 cup water
- 2 large egg whites
- 1/2 cup shredded cheddar cheese

#### Swaps and Notes:

**Meat:** I recommend using a lean ground beef (90/10 or 85/15) to prevent the meatloaf from becoming greasy.

**Onion:** The finely chopped onion adds a lovely flavor and helps keep the meatloaf moist.

**Stuffing Mix:** The chicken stuffing mix is a great shortcut for this recipe. It adds a wonderful flavor and texture.

**Ketchup:** The ketchup is used in two places-in the meatloaf and for the glaze on top. Don't skip this, as it's key to the classic flavor.

**Cheese:** Sharp cheddar cheese is a classic choice here, but you can use any cheese you like! Monterey Jack or a Mexican cheese blend would also be delicious.

#### How to Make Classic Cracker Barrel-Style Meatloaf:

**Prep the Oven and Pan:** Preheat the oven to 375°F (190°C). Spray a 13x9 inch baking dish with cooking spray.

**Sauté the Onion:** Put the finely chopped onions and Italian dressing in a large non-stick skillet. Cook over medium heat for 8 to 10 minutes, or until the onions are golden brown, stirring constantly. Remove from the fire and let it cool a little.

**Mix the Meatloaf:** In a large bowl, mix together the lean ground beef, sautéed onion mixture, 1/4 cup of the ketchup, the chicken stuffing mix, water, and egg whites.

**Shape and Glaze:** Shape the blend into a 10x5-inch loaf in the prepared baking dish. Cover it with the remaining ketchup.

**Bake:** Bake for about 50 to 60 minutes, or until the meatloaf is cooked through (internal temperature should reach 160°F / 71°C).

**Add Cheese and Finish:** Cover the meatloaf with the shredded cheddar cheese and cook for an additional 2 minutes, or until the cheese is melted and bubbly.

**Rest and Serve:** Let the meatloaf rest for a few minutes before slicing and serving.

**Tips for Success:**

**Don't Overmix:** Mixing the meatloaf mixture too much can make it tough. Mix until the ingredients are just incorporated.

**Use a Good Skillet:** A large non-stick skillet is perfect for sautéing the onions.

**Let it Rest:** The resting time after baking is important. It allows the juices to redistribute and makes the meatloaf even more tender.

**Serving Suggestions and Pairings:**

**Storage and Leftover Tips:**

**More Recipes You Will Love:**

My Mexican Chicken and Rice Casserole is a fantastic one-pan dinner.

If you need to feed a crowd fast, these Sheet Pan Quesadillas are a lifesaver.

For a lazy Sunday, these Easy Turkey Wings are a must-try.

**Final Thoughts:**

## DIRECTIONS

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11. **Serving Suggestions and Pairings:** This meatloaf is fantastic served with creamy mashed potatoes and a side of green beans. For other great comforting meals, my Cajun Chicken Sausage Gumbo or a hearty Instant Pot Lasagna would be a perfect match.
12. **Storage and Leftover Tips:** Leftovers are delicious! Store them in an airtight container in the refrigerator for up to 3 days. To reheat, you can microwave individual portions or warm the entire dish in the oven until heated through.
13. **More Recipes You Will Love:** If you're a fan of easy, delicious, and one-pan meals, you'll want to check out some of these other favorites:
14. **My Mexican :** Chicken and Rice Casserole is a fantastic one-pan dinner.
15. **If you need to feed a crowd fast, these :** Sheet Pan Quesadillas are a lifesaver.
16. **For a lazy : Sunday, these Easy Turkey Wings are a must-try.**
17. **Final Thoughts:** This Cracker Barrel-style Meatloaf is a classic for a reason. It's a simple, delicious, and deeply satisfying dish that is perfect for a family dinner. I hope it becomes a new favorite in your home.
18. **If you make this meatloaf, I'd love to hear about it!** What's your secret ingredient for a perfect homemade meatloaf? Let me know in the comments below.

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## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/classic-meatloaf-my-favorite-comfort-food-recipe/>