

Chicken Cordon Bleu Meatloaf: The Ultimate Cheesy Comfort Food Hack

Chicken Cordon Bleu Meatloaf Extravaganza



OVEN
350°F

TIME
45-50 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

- 1 lb Ground Chicken: I prefer a mix of breast and thigh meat for the best moisture.
- 1/2 cup Breadcrumbs: Use Panko for a lighter texture or Italian-seasoned for extra zest.
- 1/2 cup Grated Parmesan Cheese: Adds a salty, nutty depth to the "meat" mixture.
- 1 Egg: Acts as the essential binder.
- 1 tablespoon Dijon Mustard: The secret ingredient that gives it that classic Cordon Bleu "tang."
- 1 teaspoon Garlic Powder: For a savory aromatics boost.
- Salt and Pepper: To taste (be generous with the pepper!).
- 6 slices Deli Ham: Thinly sliced works best for layering.
- 6 slices Swiss Cheese: The classic choice for that perfect melt.

DIRECTIONS

- Preheat : Oven:** Start by preheating your oven to 350°F (175°C). Line a large baking sheet with parchment paper or a silicone mat to prevent sticking.
- Mix the : Meatloaf:** In a large mixing bowl, combine the ground chicken, breadcrumbs, Parmesan, egg, Dijon mustard, garlic powder, salt, and pepper. Use your hands (or a sturdy spatula) to mix until just combined. Tip: Don't overwork the meat, or it can become tough.
- Form the : Base:** On your prepared baking sheet, take about half of the chicken mixture and form it into a flat, rectangular loaf shape (roughly 1-inch thick).
- The : Filling:** Layer your ham slices evenly over the chicken base, followed by the Swiss cheese slices. Leave a small border around the edges.
- Seal the : Loaf:** Take the remaining chicken mixture and carefully place it over the top of the ham and cheese. Pinch the edges of the top and bottom layers together to seal everything inside. This prevents the "cheese volcano" effect!
- Bake:** Place in the oven and bake for 45-50 minutes.
- Check : Temperature:** The meatloaf is done when the internal temperature reaches 165°F (74°C).
- Rest:** Allow the meatloaf to rest for at least 10 minutes before slicing. This ensures the juices redistribute and the cheese sets slightly.

SWAPS & NOTES

The Meat: If you can't find ground chicken, ground turkey

works as an excellent 1:1 substitute.

The Cheese: While Swiss is traditional, Gruyère or even Provolone can be used for a different flavor profile.

Gluten-Free: Swap the breadcrumbs for almond meal or gluten-free

panko to make this dish GF-friendly.

The Ham: Honey ham adds a nice sweetness, while Black Forest ham offers a smokier edge.

TIPS FOR SUCCESS

Don't Skip the Dijon: Even if you aren't a huge mustard fan, it is crucial for that authentic Cordon Bleu flavor.

It mellows out beautifully during baking.

Seal it Tight: Make sure there are no gaps in the meat.

If the cheese leaks out too early, it can burn on the pan.

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

Original recipe: <https://chefmaniac.com/chicken-cordon-bleu-meatloaf-the-ultimate-cheesy-comfort-food-hack/>