

Homemade Garlic Parmesan Chicken Meatloaf for Family Dinners

Garlic Parmesan Chicken Meatloaf



OVEN
375°F

TIME
40 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

For the meatloaf:

- 1 pound ground chicken
- 1/2 cup breadcrumbs, Panko works well
- 1/3 cup grated Parmesan cheese
- 1/2 cup shredded mozzarella cheese
- 1 egg, lightly beaten
- 3 cloves garlic, minced
- 1/2 small onion, finely diced
- 1 teaspoon Italian seasoning
- Salt, to taste
- Black pepper, to taste
- 2 tablespoons fresh parsley, chopped
- 1 tablespoon olive oil

For the garlic Parmesan topping:

- 1/4 cup grated Parmesan cheese
- 1/4 cup breadcrumbs
- 2 tablespoons melted butter
- 1 clove garlic, minced

DIRECTIONS

1. Preheat the oven: Preheat your oven to 375°F (190°C).
2. Lightly grease a loaf pan or line a baking sheet with parchment paper.
3. Mix the meatloaf ingredients: In a large bowl, combine the ground chicken, breadcrumbs, grated Parmesan, shredded mozzarella, beaten egg, garlic, onion, Italian seasoning, salt, pepper, and chopped parsley.
4. Mix until just combined.
5. Shape the loaf: Transfer the mixture to the prepared loaf pan or shape it into a loaf on the baking sheet.
6. Make the topping: In a small bowl, mix together the Parmesan cheese, breadcrumbs, melted butter, and minced garlic until evenly combined.
7. Spread the topping evenly over the meatloaf.
8. Bake: Bake for about 40 minutes, or until the internal temperature reaches 165°F (74°C) and the top is golden and crispy.
9. Rest and serve: Let the meatloaf rest for about 5 minutes before slicing.
10. Garnish with extra fresh parsley if desired and serve warm.

SWAPS & NOTES

Panko breadcrumbs are especially nice here because they keep the meatloaf tender and give the topping extra crunch, but regular breadcrumbs can work too.

Parmesan adds savory depth to both the loaf and the topping,

while mozzarella adds a little extra softness and richness inside the meatloaf.

Ground chicken is leaner than beef, so it is important not to overmix it.

Keeping the mixture just combined helps the final loaf stay tender.

TIPS FOR SUCCESS

Stir just until combined so the meatloaf stays tender.

Finely dice the onion so it blends smoothly into the loaf and cooks through properly.

Chicken meatloaf is best when cooked through but not overbaked.

Let the meatloaf rest a few minutes before slicing so it holds together better on the plate.

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

Original recipe: <https://chefmaniac.com/homemade-garlic-parmesan-chicken-meatloaf-for-family-dinners/>