

Slow-Cooked French Onion Meatloaf with Swiss Cheese - The Cozy Dinner You'll Crave Again and Again

No need to babysit the oven - set it and forget it.



**CROCKPOT FRENCH ONION MEATLOAF
WITH MELTED SWISS CHEESE**

You Will Need
Ingredients:
3-4 large sweet onions, sliced
4 tablespoons salted butter

OVEN
375°F

TIME
15 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

2 pounds ground beef (I like to use 85/15 for the perfect balance)
1 packet French onion soup mix
1 cup crushed Ritz crackers or seasoned breadcrumbs
2 large eggs
1/2 cup milk
1/2 teaspoon garlic powder
1/2 teaspoon black pepper
1/4 cup ketchup (plus extra for topping)
1 cup shredded Swiss cheese
Fresh parsley for garnish (optional)

DIRECTIONS

- 1.** Mix the Meatloaf: In a large mixing bowl, I combine the ground beef, French onion soup mix, crushed crackers, eggs, milk, garlic powder, black pepper, and ketchup. I mix until just combined - being careful not to overwork the meat, so it stays tender.
- 2.** Shape and Place in the Crockpot: I form the mixture into a loaf shape and place it in the crockpot. For easy cleanup and lifting, I line the crockpot with parchment paper or foil.
- 3.** Add a Glaze: I spread a thin layer of ketchup over the top of the meatloaf, giving it that sweet and tangy finish as it cooks.
- 4.** Slow Cook to Perfection: I cover the crockpot and cook on low for 5 to 6 hours, or until the internal temperature reaches 160°F.
- 5.** Add the Swiss Cheese: In the last 15 minutes of cooking, I sprinkle shredded Swiss cheese over the top and let it melt into gooey perfection.
- 6.** Rest and Slice: I carefully lift the meatloaf out and let it rest for 5 minutes before slicing. I garnish with fresh parsley and serve.

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

Original recipe: <https://chefmaniac.com/slow-cooked-french-onion-meatloaf-with-swiss-cheese-the-cozy-dinner-youll-crave-again-and-again/>