

Bacon Cheeseburger Meatloaf Bites: A Comfort-Food Twist on a Classic Favorite

Why You'll Love This Recipe



OVEN
375°F

TIME
15-20 min

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INGREDIENTS

- 1 lb ground beef ?
- 1/2 lb cooked bacon (crumbled) ?
- 1/2 cup shredded cheddar cheese ?
- 1/4 cup breadcrumbs ?
- 1 egg ?
- 1 tbsp Worcestershire sauce ?
- 1/2 tsp garlic powder ?
- Salt & pepper (to taste) ?

How to Make Bacon Cheeseburger Meatloaf Bites:

Preheat the Oven: Set your oven to 375°F (190°C) and prepare a baking sheet by lining it with parchment paper or lightly greasing it.

Prepare the Mixture: In a large bowl, combine the ground beef, crumbled bacon, shredded cheddar cheese, breadcrumbs, egg, Worcestershire sauce, garlic powder, salt, and pepper. Mix well until all the ingredients are evenly incorporated.

Form the Meatloaf Bites: Using your hands or a scoop, shape the mixture into small balls, about 1-2 inches in diameter. Place them on the prepared baking sheet, spacing them slightly apart.

Bake to Perfection: Place the baking sheet in the oven and bake for 15-20 minutes, or until the meatloaf bites are fully cooked through and golden brown on the outside.

Serve and Enjoy: Serve these delicious bites warm as an appetizer with your favorite dipping sauce, or pair them with mashed potatoes and vegetables

for a complete meal.

Tips for Perfect Meatloaf Bites:

Crispy Bacon Boost: For extra crunch, reserve some crumbled bacon and sprinkle it on top before baking.

Cheese Variations: Swap cheddar for mozzarella or pepper jack for a different cheesy flavor.

Dipping Sauce Ideas: Serve with ketchup, barbecue sauce, or even a tangy burger sauce for dipping.

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9. **These : Bacon Cheeseburger Meatloaf Bites** are a fun and flavorful twist on classic comfort food, perfect for satisfying cravings in a pinch. Whether you're hosting friends or making a cozy family dinner, this

recipe will surely become a go-to favorite.

10. Be sure to check out iwuvcooking.com for more inspiring recipes, and don't forget to share your creations!

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/bacon-cheeseburger-meatloaf-bites-a-comfort-food-twist-on-a-classic-favorite/>