

Bacon Ranch Cheeseburger Meatloaf: A Comfort Food Classic Reinvented

If you're looking for a creative twist on a family favorite, this



OVEN
350°F

TIME
65 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

1 1/2 lbs ground beef (or a mix of beef and pork)

1 cup shredded cheddar cheese

1/2 cup cooked and crumbled bacon

1/2 cup plain breadcrumbs

2 large eggs

1/2 cup milk

1 packet ranch seasoning mix

1/4 cup ketchup (for the glaze)

2 tbsp mustard (for the glaze)

Optional garnish: chopped parsley

Instructions:

Preheat the Oven: Preheat your oven to 350°F (175°C) and grease a loaf pan or line it with parchment paper.

Mix the Ingredients: In a large mixing bowl, combine the ground beef, shredded cheddar, bacon, breadcrumbs, eggs, milk, and ranch seasoning. Use your hands to mix until everything is evenly distributed, but don't overmix to avoid a tough texture.

Shape the Meatloaf: Transfer the mixture into the prepared loaf pan and press it into an even shape. Alternatively, shape it into a freeform loaf on a baking sheet.

Prepare the Glaze: In a small bowl, mix the ketchup and mustard. Spread the glaze evenly over the top of the meatloaf.

Bake: Bake the meatloaf in the preheated oven for 55-65 minutes, or until the internal temperature reaches 160°F (71°C). Let it rest for 5-10 minutes before slicing to retain its juices.

Garnish and Serve: Sprinkle with chopped parsley if desired, and serve with your favorite sides like mashed potatoes, green beans, or a simple salad.

Tips for Perfect Bacon Ranch Cheeseburger Meatloaf:

Cheese Lovers: Add a layer of shredded cheese on top during the last 10 minutes of baking for extra cheesiness.

Crispier Bacon: Mix in half the bacon and sprinkle the rest on top of the glaze for added crunch.

Ranch Boost: Add an extra tablespoon of ranch dressing to the mix for even more flavor.

Make it Mini: Divide the mixture into a muffin tin for individual portions that bake faster and are great for meal prep.

Why You'll Love This Recipe:

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11. **Why You'll Love This Recipe:** This Bacon Ranch Cheeseburger Meatloaf combines the best elements of comfort food with the flavors of a backyard barbecue. It's hearty, flavorful, and guaranteed to please even the pickiest eaters. Plus, the leftovers (if there are any!) make fantastic sandwiches the next day.
12. **Did you try this recipe?** Let me know how it turned out in the comments below! Be sure to visit I Wuv Cooking for more delicious recipes and cooking inspiration. Don't forget to follow me for more easy and flavorful ideas for your next meal.

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

Original recipe: <https://chefmaniac.com/bacon-ranch-cheeseburger-meatloaf-a-comfort-food-classic-reinvented/>