

Bacon and Cheese Stuffed Meatloaf Muffins: A Fun Twist on Comfort Food

If you're looking for a comfort food recipe with a playful twist, these



OVEN
375°F

TIME
20-25 min

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Recipe Card

SAVE
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INGREDIENTS

- 1 lb ground beef (80/20 blend works best)
- 1/2 cup breadcrumbs (plain or seasoned)
- 1 egg
- 1/4 cup milk
- 1/4 cup ketchup (plus more for topping)
- 1 tablespoon Worcestershire sauce
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Salt and pepper, to taste
- 6 slices of cooked bacon, chopped
- 1/2 cup shredded cheddar cheese
- Optional: chopped parsley for garnish

Instructions:

Preheat the Oven Preheat your oven to 375°F (190°C). Lightly grease a 12-cup muffin tin or line it with silicone liners.

Make the Meatloaf Mixture In a large mixing bowl, combine the ground beef, breadcrumbs, egg, milk, ketchup, Worcestershire sauce, garlic powder, onion powder, salt, and pepper. Mix until well combined but don't overwork the meat.

Assemble the Muffins Divide the meatloaf mixture into 12 equal portions. Press half of each portion into the bottom of a muffin cup, creating a small well in the center. Fill the well with chopped bacon and shredded cheese, then top with the remaining meat mixture, sealing the filling inside.

Add a Topping Spread a small dollop of ketchup over the top of each muffin for extra flavor and moisture.

Bake Place the muffin tin in the oven and bake for 20-25 minutes, or until the meat is fully cooked and the tops are slightly browned.

Cool and Serve Let the muffins cool for a few minutes before removing them from the tin. Garnish with chopped parsley if desired and serve hot.

Tips for Perfect Meatloaf Muffins:

Choose Your Cheese: While cheddar works beautifully, you can try mozzarella, pepper jack, or even blue cheese for a different flavor.

Add Veggies: Sneak in finely diced vegetables like bell peppers or carrots for added nutrition.

Make Ahead: These muffins freeze well, so make a double batch and save some for quick meals later.

Why These Meatloaf Muffins Stand Out:

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10. Why These Meatloaf Muffins Stand Out: These Bacon and Cheese Stuffed Meatloaf Muffins take the classic comfort food to new heights. Their individual portions make them perfect for family meals, and the addition of bacon and cheese ensures every bite is full of indulgent flavor. Plus, they're quick and easy to make-ideal for any night of the week.
11. Give them a try and let me know how your family enjoys them! Don't forget to check out I Wuv Cooking for more fun and creative recipes.

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

Original recipe: <https://chefmaniac.com/bacon-and-cheese-stuffed-meatloaf-muffins-a-fun-twist-on-comfort-food/>