

Mac 'n' Cheese-Stuffed Chicken Meatloaf You Have to Try

This Mac 'n' Cheese-Stuffed Chicken Meatloaf stands out for several reasons:



OVEN
350°F

TIME
20 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

- 1 pound ground chicken
- 1 cup cooked macaroni
- 1 cup shredded cheddar cheese
- 1/2 cup breadcrumbs
- 1/4 cup grated Parmesan cheese
- 1/4 cup milk
- 1 egg
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Salt and pepper to taste
- 1 tablespoon chopped parsley (optional for garnish)

DIRECTIONS

- 1.** Preheat the : Oven: Preheat your oven to 350°F (175°C). This ensures that your meatloaf cooks evenly.
- 2.** Prepare the : Mac 'n' Cheese: In a pot, cook the macaroni according to package instructions. Drain and mix with shredded cheddar cheese until melted. Set aside to cool slightly.
- 3.** Mix the : Meatloaf Ingredients: In a large bowl, combine the ground chicken, breadcrumbs, Parmesan cheese, milk, egg, garlic powder, onion powder, salt, and pepper. Mix until just combined; avoid overmixing to keep the meatloaf tender.
- 4.** Assemble the : Meatloaf: On a baking sheet lined with parchment paper, shape half of the meat mixture into a rectangle. Spread the mac 'n' cheese evenly over the meat, then top with the remaining meat mixture, sealing the edges to encase the mac 'n' cheese.
- 5.** Bake: Bake in the preheated oven for 45-50 minutes, or until the internal temperature reaches 165°F (74°C). Let it rest for 10 minutes before slicing.

TIPS FOR SUCCESS

Cheese Variations: Feel free to experiment with different types of cheese in your mac 'n' cheese.

Gouda or mozzarella can add a unique flavor.

Vegetable Add-ins: For added nutrition, consider mixing in some finely chopped spinach or bell peppers into the mac 'n' cheese.

Leftover Makeover: If you have leftovers, try slicing the meatloaf and making a sandwich with it.

