



Cheeseburger Meatloaf

Jacob · 28/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

8

Description

This cheeseburger meatloaf is extremely juicy and the potential variety of flavors is as big as your imagination. I've done American cheese with ketchup and mustard served with dill pickle chips. Another good one might be Swiss cheese and mushroom topping.

Ingredients

- - 2 pounds ground beef - $\frac{3}{4}$ cup fresh bread crumbs - $\frac{1}{2}$ cup minced onion - 2 large eggs
- beaten - 1 $\frac{1}{2}$ teaspoons salt - 1 $\frac{1}{2}$ teaspoons ground black pepper - 3 cups shredded Cheddar cheese

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Combine beef
2. bread crumbs
3. onion
4. eggs
5. salt
6. and pepper in a large bowl; mix well. Pat out meat mixture into a 14x18-inch rectangle on a piece of wax paper. Spread cheese over meat
7. leaving a 3/4 inch border along the edges. Roll up jelly-roll fashion to enclose the filling and form a pinwheel loaf. Press meat in on both ends to enclose cheese. Place meatloaf in a 10x15-inch baking dish. Bake in the preheated oven until cooked through
8. about 1 hour. An instant-read thermometer inserted into the center of meatloaf should read at least 160 degrees F (70 degrees C).