



Bacon Cheeseburger Meatloaf



SERVINGS

8



COOKING TIME

35 min

All the comfort of meatloaf combined with the classic flavors of a cheeseburger come together to make Bacon Cheeseburger Meatloaf. This twist on two favorites makes for a fun and unique addition to lunch or dinner.

Ingredients

Meatloaf

- 1 ½ lbs 85% lean ground beef
- 1 cup [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- ¼ cup finely chopped onion
- 1 can (8 oz) tomato sauce
- ½ tsp black pepper

Secret Sauce

- ⅓ cup mayonnaise
- 2 tbsp ketchup

Toppings

- 8 slices cheddar cheese
- 8 strips bacon, crisp-cooked and halved
- 2 medium tomatoes, sliced
- 8 hamburger buns or other favorite roll or bread, split and toasted (optional)

Cooking Instructions

1. Heat oven to 350°F.
2. Spray 13” x 9” metal baking pan with cooking spray.

3. For meatloaf, combine all meatloaf ingredients in large bowl; mix lightly but thoroughly.
4. Press mixture into pan.
5. Bake 30 to 35 minutes or until meatloaf is to medium doneness (160°F) and center is no longer pink.
6. Drain off any juices.
7. Heat broiler.
8. For secret sauce, combine ingredients in small bowl; mix well.
9. Spread over hot meatloaf, completely covering; cut meatloaf into 8 rectangles. (Do not remove from pan)
10. Top each rectangle with cheese, 2 half pieces bacon and tomato slices.
11. Broil meatloaf 5 to 6 inches from heat source 2 to 3 minutes or until cheese melts.
12. Serve, if desired, on bun or bread.