



Meatloaf Casserole



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Introduction

Meatloaf and Stuffing Casserole is a comforting and hearty dish that brings together the classic flavors of meatloaf and savory stuffing in a single pan. Perfect for busy weeknights or family gatherings, this casserole is easy to prepare and offers a deliciously satisfying meal for everyone.

Detailed Ingredients with measures

Ground beef - 1 pound
Onion - 1 small, diced
Garlic - 2 cloves, minced
Breadcrumbs - 1 cup
Egg - 1 large
Ketchup - 1/2 cup
Salt - 1 teaspoon
Pepper - 1/2 teaspoon
Italian seasoning - 1 teaspoon
Beef broth - 2 cups
Stuffing mix - 1 package
Cheddar cheese - 1 cup, shredded

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 45 minutes

Total Time: 1 hour

Yield: 6 servings



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Detailed Directions and Instructions

Preheat the Oven

Preheat your oven to 350°F (175°C).

Prepare the Meatloaf Mixture

In a large mixing bowl, combine ground beef, breadcrumbs, onion powder, garlic powder, salt, pepper, and egg. Mix until well combined.

Form the Meatloaf

Shape the mixture into a loaf and place it in the center of a baking dish.

Prepare the Stuffing

In a separate bowl, mix the stuffing mix with chicken broth as per the package instructions. Allow it to absorb the liquid.

Add Stuffing to Casserole

Spread the prepared stuffing evenly around the meatloaf in the baking dish.

Add Toppings

Top the meatloaf with pizza sauce, spreading it evenly over the top.

Cover and Bake

Cover the baking dish with aluminum foil and place it in the preheated oven. Bake for 40 minutes.

Remove Foil and Continue Baking

After 40 minutes, remove the foil and bake for an additional 15-20 minutes, or until the internal temperature of the meatloaf reaches 160°F (71°C).

See also Cream Cheese Wontons

Rest Before Serving

Once cooked, remove the casserole from the oven and let it rest for about 10 minutes before serving.

Notes

Storage

Leftovers can be stored in an airtight container in the refrigerator for up to 3-4 days.

Variations

Feel free to add vegetables like bell peppers or carrots to the meatloaf mixture for added flavor and nutrition.

Serving Suggestions

This dish pairs well with a side salad or steamed vegetables for a complete meal.



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Cook Techniques

Using Ground Meat

Ground meat is the primary protein in this dish. Ensure to use a mix of meats for added flavor and texture.

Layering Ingredients

Layering the meat and stuffing helps distribute flavors evenly throughout the casserole.

Baking

Bake the casserole until it is bubbly and the top is golden brown, ensuring that the meat is fully cooked.

Monitoring Doneness

Use a meat thermometer to check that the internal temperature reaches at least 160°F for safety.

FAQ

Can I use different types of meat?

Yes, you can substitute the ground meat with turkey, chicken, or a blend of meats as per your preference.

Can I make this ahead of time?

Absolutely! You can prepare the casserole in advance and refrigerate it until you are ready to bake.

How do I store leftovers?

Store leftover meatloaf and stuffing casserole in an airtight container in the refrigerator for up to 3 days.

Can I freeze the casserole?

Yes, it can be frozen. Make sure to wrap it tightly and consume within 2 to 3 months for best quality.

What can I serve with this dish?

This casserole pairs well with steamed vegetables, salad, or a side of mashed potatoes.

See also French Onion Sausage Roll



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Conclusion

The Meatloaf and Stuffing Casserole is a delightful dish that brings together the comforting flavors of meatloaf with the hearty texture of stuffing. It's perfect for family gatherings or a cozy dinner, and it can easily be customized to suit your taste. This recipe is not just a meal; it's a heartwarming experience that is sure to be a hit at the table.

More recipes suggestions and combination

Vegetable and Cheese Stuffing Casserole

A tasty twist on a classic, this casserole features a blend of seasonal vegetables and melted cheese, providing a fresh yet hearty dish.

Chicken and Rice Casserole

This simple and delicious casserole combines tender chicken with creamy rice for a comforting meal that is easy to prepare.

Beef Stroganoff Casserole

A rich and savory dish of beef, mushrooms, and a creamy sauce layered with pasta, creating a satisfying and flavorful casserole.

Breakfast Casserole with Eggs and Sausage

Start your day right with a brunch casserole packed with eggs, sausage, and cheese, perfect for feeding a crowd.

Mexican Chicken Casserole

A flavorful and spicy combination of chicken, black beans, corn, and

cheese, layered to create a fiesta in a dish that is sure to please.

Vegetarian Quinoa Casserole

A hearty option for vegetarians, this casserole incorporates quinoa, beans, and a variety of vegetables, providing protein and flavors in every bite.



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