

Meatloaf With Cheese



You don't know what you've been missing until you've tried our Meatloaf with Cheese recipe. Stuffed with parmesan and cheddar, our traditional recipe featuring a cheesy upgrade will soon become a weeknight favorite. Simply combine ground beef and flavoring, and bake in a NESCO 6 or 18 Qt. Roaster Oven. Cheese just makes everything better.

Your Key Ingredient:

[NESCO 6 or 18 Qt. Roaster Oven](#)

Grocery Ingredients:

- 2 Tbsp butter
- 1 cup mushrooms, sliced
- 1 cup onion, chopped
- 1 cup red pepper, diced
- 1 clove garlic, minced

1 $\frac{1}{4}$ lbs ground beef
1 $\frac{1}{4}$ cups Italian-style breadcrumbs
1/2 cup Parmesan Cheese, grated
1/2 cup plain yogurt
1 egg, beaten
1/4 cup ketchup
2 tsp Worcestershire® sauce
8 oz Cheddar Cheese, cubed
1 tsp salt
1 tsp pepper

Instructions:

1. In a skillet, melt butter and cook mushrooms, onion, red pepper and garlic over medium heat until softened, approximately 5 to 6 minutes.
2. In a large bowl, combine mushroom mixture with remaining ingredients and mix thoroughly.
3. Preheat **NESCO® Roaster Oven** to 350° F. Place meatloaf in a 9 x 5" loaf pan and put in preheated cookwell.
4. Bake for 50 to 60 minutes or until done. Remove pan from cookwell. Drain fat. Let meatloaf stand for 5 minutes before slicing. Serves 8.