



Crockpot French Onion Meatloaf with Melted Swiss Cheese

Description

Imagine the comfort of a classic meatloaf paired with the deep, rich flavors of French onion soup. Add a finishing touch of gooey melted Swiss cheese, and youâ??ve got a dish thatâ??s as indulgent as it is easy to make. This Crockpot French Onion Meatloaf combines the simplicity of slow cooking with the heartwarming flavors of a gourmet meal. Perfect for busy weeknights or cozy weekends, this dish is bound to become a household favorite.

Ingredients:

For the Meatloaf:

- 1 1/2 pounds ground beef (80/20 blend for best flavor and texture)
- 1/2 cup bread crumbs
- 1/4 cup grated Parmesan cheese
- 1 large egg
- 1/4 cup milk
- 1 packet (1 oz) French onion soup mix (or 3 tablespoons homemade mix)
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon garlic powder
- 1/2 teaspoon black pepper

For the French Onion Sauce:

- 2 large yellow onions, thinly sliced
- 3 tablespoons butter
- 1 teaspoon sugar
- 1 cup beef broth
- 1 tablespoon Worcestershire sauce
- 1/2 teaspoon thyme (fresh or dried)

For the Topping:

- 6-8 slices of Swiss cheese

Step-by-Step Instructions:

1. Prepare the Meatloaf Mixture:

- In a large mixing bowl, combine the ground beef, bread crumbs, Parmesan cheese, egg, milk, French onion soup mix, Worcestershire sauce, garlic powder, and black pepper.
- Using your hands, mix until the ingredients are just combined. Be careful not to overwork the mixture, as this can make the meatloaf dense.

2. Shape and Set in Crockpot:

- Form the meat mixture into a loaf shape. Line your crockpot with parchment paper or aluminum foil for easy removal, then place the meatloaf inside.

3. Caramelize the Onions:

- Heat a skillet over medium heat and add the butter. Once melted, stir in the onions and sugar. Cook for 15-20 minutes, stirring occasionally, until the onions are soft, golden, and caramelized. This step enhances the sweet and savory flavors of the dish.
- Add the beef broth, Worcestershire sauce, and thyme to the skillet. Simmer for 3-5 minutes to deglaze the pan and meld the flavors.

4. Pour the Sauce Over the Meatloaf:

- Pour the caramelized onion mixture over the meatloaf in the crockpot, ensuring the loaf is generously coated.

5. Slow Cook:

- Cover the crockpot and cook on low for 6-7 hours or on high for 3-4 hours, until the meatloaf reaches an internal temperature of 160°F (71°C).

6. Add the Swiss Cheese:

- Once the meatloaf is cooked, layer the Swiss cheese slices on top. Cover the crockpot and let the cheese melt for about 5 minutes.

7. Serve:

- Carefully lift the meatloaf out of the crockpot using the parchment paper or foil. Slice into portions and serve with the caramelized onion sauce spooned over the top.

Tips for Success:

- **Use Fresh Ingredients:** Freshly grated Parmesan and high-quality beef make a noticeable difference in flavor.

- **Caramelize with Patience:** Take your time with the onions; proper caramelization is the key to achieving the rich, sweet flavor that makes this dish shine.
- **Keep the Shape:** For a firmer meatloaf, chill the shaped loaf in the fridge for 30 minutes before cooking.
- **Pairings:** Serve with creamy mashed potatoes or roasted vegetables for a complete meal.

Crockpot French Onion Meatloaf with Melted Swiss Cheese is a dish that feels like a warm hug on a plate. The combination of tender, flavorful meatloaf, savory onion sauce, and melted Swiss cheese is pure comfort food bliss. Whether you’re looking to impress guests or treat your family to something special, this recipe delivers. Try it once, and it’ll become a beloved staple in your recipe collection. Enjoy every rich, cheesy bite!

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Author
rauf

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