

BBQ Bacon Cheddar Meatloaf

Cooking Instructions

This dish has 2 parts: Meatloaf and BBQ Glaze.

Important: For best results, pop the frozen/thawed meatloaf out of the disposable pan and place it in a larger greased casserole dish or on a parchment-lined baking pan to bake. This lets heat circulate around the entire loaf during cooking. During cooking, lighter-colored liquid and/or protein may form in the bottom of the pan. This is normal and does not affect taste. Simply wipe away the jellied protein and slice before serving.

Thaw Glaze.

Cooking Method – Choose One:

Freezer to Oven: Preheat oven to 350°F. Place pan on baking sheet. Bake frozen meatloaf, covered with aluminum foil, for 1 1/2 to 2 hours. Uncover after 1 hour, until internal temp reaches 165°F. Spoon glaze over meatloaf during the last 15 minutes of baking. Let stand 10 minutes before slicing.

Thawed: Thaw meatloaf in refrigerator 24–48 hours in advance. Preheat oven to 350°F. Bake thawed meatloaf, covered with aluminum foil, for 45 minutes to 1 hour 15 minutes. Uncover after 30 minutes, until internal temp reaches 165°F. Spoon glaze over meatloaf during the last 15 minutes of baking. Let stand 10 minutes before slicing.

Internal temp: 165°F.

Serving Suggestions: Serve with mashed potatoes, green beans, and Cabernet.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.



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