

🍴 8 People

🕒 75 Mins

🔥 380 kcal

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Classic Meatloaf

SUNDAY DINNER FAVORITE

INGREDIENTS

2 lbs ground beef

1 cup breadcrumbs

2 eggs, beaten

1 onion, finely chopped

DIRECTIONS

1. Preheat oven to 350°F. In a large bowl, combine ground beef, breadcrumbs, eggs, chopped onion, milk, thyme, garlic powder, salt, and pepper. Mix until just combined.

2. Press mixture into a 9x5 inch loaf pan or shape into a loaf on a baking sheet. Bake for 50 minutes, until internal temperature reaches 160°F.

3. While baking, mix ketchup with brown sugar. Remove meatloaf from

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Classic Meatloaf

SUNDAY DINNER FAVORITE

INGREDIENTS

2 lbs ground beef

1 cup breadcrumbs

2 eggs, beaten

1 onion, finely chopped

1 cup milk

1 tsp dried thyme

1 tsp garlic powder

1/2 cup ketchup

2 tbsp brown sugar

Salt and pepper

DIRECTIONS

1. Preheat oven to 350°F. In a large bowl, combine ground beef, breadcrumbs, eggs, chopped onion, milk, thyme, garlic powder, salt, and pepper. Mix until just combined.
2. Press mixture into a 9x5 inch loaf pan or shape into a loaf on a baking sheet. Bake for 50 minutes, until internal temperature reaches 160°F.
3. While baking, mix ketchup with brown sugar. Remove meatloaf from oven and spread glaze evenly over the top. Return to oven for 10 more minutes.
4. Let meatloaf rest for 10 minutes before slicing. Serve with mashed potatoes, green beans, and extra ketchup on the side.