

6 MEATLOAF RECIPES

AndiAnne.com

CLASSIC MEATLOAF

1 1/2 lbs lean ground beef
1 cup finely chopped onion
3/4 cup bread crumbs
1/3 cup milk
2 eggs
1 tsp garlic powder
1 tsp onion powder
1 tsp tomato paste
3/4 cup ketchup
1 Tbsp white vinegar

ITALIAN MEATLOAF

1 1/2 lbs lean ground beef
1 cup finely chopped onion
3/4 cup bread crumbs
1/3 cup milk
1/4 cup grated parmesan
2 eggs
1 Tbsp Italian seasoning
1 tsp garlic powder
1 cup spaghetti sauce
1 cup mozzarella

STOVE TOP STUFFING MEATLOAF

1 1/2 lbs lean ground beef
1 box stove top stuffing mix
1 cup finely chopped onion
2 eggs
1/3 cup milk
3/4 cup ketchup
1 Tbsp white vinegar

BROWN GRAVY MEATLOAF

1 1/2 lbs lean ground beef
1 cup finely chopped onion
3/4 cup bread crumbs
1/3 cup milk
2 eggs
2 Tbsp tomato paste
1 Tbsp minced onion
1 tsp garlic powder
1 tsp onion powder
1 tsp dried parsley
1 packet brown gravy mix

PIZZA MEATLOAF

1 1/2 lbs lean ground beef
1 cup finely chopped onion
3/4 cup bread crumbs
1/3 cup milk
1/4 cup parmesan cheese
2 eggs
2 tsp dried parsley
1 tsp dried oregano
1 tsp garlic powder
1 cup pizza sauce
1 cup shredded mozzarella

TACO MEATLOAF

1 1/2 lbs lean ground beef
2 cups crushed Dorito chips
1 cup finely chopped onion
1/4 cup taco seasoning
2 eggs
1/3 cup milk
1 cup taco sauce
1 cup shredded Monterey Jack cheese

MEATLOAF INSTRUCTIONS:

1. Preheat the oven to 350°F. Line a baking sheet with aluminum foil and lightly spray the foil with nonstick cooking spray (optional step).
2. Add the meatloaf ingredients to a large bowl and mix ingredients together.
 - **Classic Meatloaf:** Mix ground beef, finely chopped onion, bread crumbs, milk, eggs, garlic powder, onion powder, and tomato paste.
 - **Stove Top Stuffing Meatloaf:** Mix ground beef, stove top stuffing mix, onion, eggs, and milk.
 - **Taco Meatloaf:** Mix ground beef, 2 cups crushed Dorito chips, chopped onion, taco seasoning, eggs and milk.
 - **Italian Meatloaf:** Mix ground beef, chopped onion, breadcrumbs, milk, grated parmesan, eggs, Italian seasoning, and garlic powder.
 - **Brown Gravy Meatloaf:** Mix ground beef, chopped onion, bread crumbs, milk, eggs, tomato paste, minced onion, garlic powder, onion powder and dried parsley.
 - **Pizza Meatloaf:** Mix ground beef, chopped onion, bread crumbs, milk, parmesan cheese, eggs, dried parsley, dried oregano, and garlic powder.
3. Lightly spray a loaf pan with non stick spray and pack in the ground beef mixture. Flip the loaf pan and place it on to the baking sheet. Alternatively, you can add the mixture straight to the pan and form it into a loaf shape with your hands.
4. Bake uncovered and without the sauce for 40 minutes.
5. While meatloaf is baking, mix together the sauce ingredients. Once meatloaf has cooked 40 mins, remove from oven and spread sauce toppings on top and sides. Bake another 10 minutes (except for brown gravy meatloaf).
 - **Classic Meatloaf:** Mix ketchup and white vinegar.
 - **Stove Top Stuffing Meatloaf:** Mix ketchup and white vinegar.
 - **Taco Meatloaf:** Use taco sauce and sprinkle more crushed Dorito chips and shredded monterey jack cheese on top.
 - **Italian Meatloaf:** Spread spaghetti sauce and sprinkle shredded mozzarella cheese on top then bake another 10 minutes.
 - **Brown Gravy Meatloaf:** Prepare the package of brown gravy mix. Spread on after meatloaf is done cooking (no need to bake with gravy).
 - **Pizza Meatloaf:** Spread pizza sauce over top and sides. Sprinkle mozzarella cheese on top.
6. Meatloaf is cooked when an instant read thermometer reads a temperature of 160F while inserted into the center of the loaf.