



Cowboy Meatloaf and Potato Casserole

Description

Ingredients:

Meat Grinder 1 pound of chopped onion, 2 cloves of garlic, and 1 pound of bread crumbs One cup of ketchup Worcestershire sauce, 1/4 cup Dried thyme, 2 teaspoons a teaspoon of salt and pepper To one's taste

Four big, thickly sliced potatoes Four ounces of cheddar cheese one cup of grated

Freshly chopped parsley, if desired As an accent

Preparation:

Ready to Begin: Grease a 9—13 inch baking dish and set the oven to 375°F, which is 190°C.

The meatloaf mixture consists of ground beef, chopped onion and garlic, breadcrumbs, ketchup, Worcestershire sauce, thyme, salt, and pepper. Mix everything together in a deep basin. Thoroughly combine all ingredients by mixing until fully combined.

Prepare the casserole by layering the following ingredients: in a greased baking dish, spread half of the sliced potatoes. After you've shaped the meat mixture into a loaf, set it over the potatoes. Cover the meatloaf entirely with the rest of the cut potatoes.

Enjoy

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Date

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