



Loaded Potato Meatloaf Casserole

Description

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This hearty and comforting casserole combines two classic favorites: meatloaf and loaded mashed potatoes. With layers of savory meat, creamy mashed potatoes, melted cheese, and crispy bacon, it's the ultimate dinner dish your family will love.

Ingredients

For the Meatloaf Base:

- 1 ½ pounds ground beef (or a mix of beef and pork)
- 1 small onion (finely diced)
- 1 cup breadcrumbs
- 1 egg (lightly beaten)
- 1/3 cup ketchup (plus extra for topping)
- 1 tablespoon Worcestershire sauce
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1/2 teaspoon black pepper

For the Loaded Mashed Potato Topping:

- 4 large potatoes (peeled and cubed)
- 1/2 cup sour cream
- 1/4 cup milk (adjust as needed for consistency)
- 2 tablespoons unsalted butter
- 1 cup shredded cheddar cheese (divided)
- 1/4 cup cooked and crumbled bacon (reserve some for garnish)
- 2 green onions (sliced, for garnish)

- Salt and pepper to taste

Instructions

1. Prepare the Meatloaf Base:

1. Preheat your oven to 375°F (190°C).
2. In a large bowl, combine the ground beef, onion, breadcrumbs, egg, ketchup, Worcestershire sauce, garlic powder, salt, and pepper. Mix until just combined.
3. Press the meatloaf mixture evenly into the bottom of a greased 9–13-inch baking dish. Spread a thin layer of ketchup over the top.

2. Bake the Meatloaf:

1. Place the baking dish in the oven and bake for 20 minutes while you prepare the mashed potatoes.

3. Make the Mashed Potato Topping:

1. Bring a large pot of salted water to a boil. Add the potatoes and cook until tender, about 15 minutes.
2. Drain the potatoes and return them to the pot. Mash them until smooth.
3. Stir in sour cream, milk, butter, 3/4 cup of the cheddar cheese, and bacon. Season with salt and pepper to taste.

4. Assemble the Casserole:

1. Remove the meatloaf from the oven after 20 minutes.
2. Spread the mashed potato mixture evenly over the partially baked meatloaf base.
3. Sprinkle the remaining 1/4 cup of cheddar cheese over the potatoes.

5. Bake the Casserole:

1. Return the dish to the oven and bake for another 20–25 minutes, or until the cheese is melted and bubbly.
2. For a golden, crispy top, broil for an additional 2–3 minutes.

6. Garnish and Serve:

1. Remove from the oven and let the casserole cool for 5 minutes.
2. Garnish with crumbled bacon and sliced green onions.

Tips for Success:

- Swap regular potatoes for sweet potatoes for a twist.
- Add veggies like grated carrots or chopped bell peppers to the meatloaf for extra nutrition.

- Leftovers reheat beautifully in the oven or microwave.

Serving Suggestions:

Pair this casserole with a side of steamed green beans, roasted vegetables, or a fresh salad for a well-rounded meal.

Enjoy this all-in-one comfort food masterpiece!

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