

Time: 50 minutes

BETTER THAN A BURGER MEATLOAF*This version of our favorite comfort food includes all the usual burger trimmings.*

2 Servings	Ingredients	6 Servings
1	Large egg	1
½ lb.	Ground beef	1 ½ lbs.
3 Tbsp	Bread crumbs	$\frac{2}{3}$ cup
1 tsp	Instant minced onion	1 Tbsp
½ tsp	Dried basil leaves	1 tsp
½ tsp	Instant minced garlic	1 tsp
1 tsp	Prepared mustard	1 Tbsp
1 Tbsp	Ketchup	3 Tbsp
1 Tbsp	Brown sugar	3 Tbsp
8 x 8 inch	Baking dish	9 x 13 inch

1. Preheat oven to 350°F.
2. In a large bowl, beat egg with a fork.
3. Add ground beef, bread crumbs, minced onion, basil leaves, minced garlic, and prepared mustard. Mix well.
4. Shape mixture into a loaf shape, no more than 1 ½ inches thick, on the baking dish.
5. Bake for 30 minutes.
6. Mix ketchup and brown sugar. Spread over meatloaf.
7. Return to oven and bake for 15 minutes more.

**Serve With:** Mashed

potatoes or baked potato wedges,
green beans and crusty rolls.

Pantry Items:

Egg, seasonings, tomato
sauce, mustard, bread
crumbs, ketchup, brown
sugar

Grocery Items:

Ground beef