



Zucchini Ranch Meatloaf

Savannah · 30/09/2024



Prep Time

1 hr 25 mins

Difficult

Medium

Servings

8

Description

This zucchini meatloaf is moist delicious and a great way to sneak some vegetables into your weekday dinners. This is requested often in my house and my husband still doesn't know about the zucchini in this recipe.

Ingredients

- 1 pound ground beef - 1 pound ground turkey - 1 cup shredded Cheddar cheese - 1 cup plain bread crumbs - $\frac{3}{4}$ cup shredded zucchini - $\frac{1}{2}$ cup diced onions - $\frac{1}{2}$ medium green bell pepper
- diced - 1 large egg - 1 (1 ounce) package ranch dressing mix - 1 teaspoon Worcestershire sauce - $\frac{1}{4}$ cup ketchup - $\frac{1}{4}$ cup steak sauce

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a 9x13-inch baking dish. Mix ground beef
2. ground turkey
3. Cheddar cheese
4. bread crumbs
5. zucchini
6. onions
7. bell pepper
8. egg
9. ranch mix
10. and Worcestershire sauce in a large bowl until well combined. Form mixture into a loaf and place in the middle of the prepared baking dish. Stir ketchup and steak sauce together in a small bowl until well combined; pour over meatloaf. Bake in the preheated oven until no longer pink in the center
11. about 1 hour. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Tammy Lynn Recipe Tip You can use any combination of meat for ground beef and turkey
12. either based on your personal tastes or what's on sale at the supermarket.