



Heinz Classic Meatloaf

Jacob · 28/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

6

Description

This comfort food meatloaf recipe will bring back memories of moms home cooking and family time around the dinner table For the ultimate nostalgia be sure to serve with a generous spoonful of fluffy mashed potatoes

Ingredients

- - 1 tablespoon vegetable oil - ½ cup finely chopped onion - ½ cup finely chopped celery - ¼ cup finely chopped green pepper - 1 cup Heinz tomato ketchup - 1 ½ pounds lean ground beef - 1 cup soft
- fresh bread crumbs - 1 large egg
- slightly beaten - ½ teaspoon salt - ¼ teaspoon pepper

Instructions

1. Preheat the oven to 350 degrees F (180 degrees C). Lightly grease a 9x5-inch loaf pan. Heat oil in a large skillet over medium-high heat. Cook onion
2. celery
3. and pepper in hot oil until softened
4. about 5 minutes. Stir in ketchup to make a sauce. Remove from heat. Combine 1/2 of the sauce with ground beef
5. bread crumbs
6. egg
7. salt
8. and pepper in a large bowl; mix gently. Pat mixture into the prepared pan. Bake in the preheated oven until an instant-read thermometer reads 160 degrees F (70 degrees C)
9. about 1 hour. Remove from the oven and let rest. Meanwhile
10. reheat remaining sauce over medium heat. Slice meatloaf and serve with warm sauce. Twists: Twist 1: For a cheesy treat
11. top meatloaf with 1/2 cup shredded mozzarella or Cheddar cheese. Twist 2: For cook-once-eat-twice convenience
12. serve sliced warm meatloaf on toasted Kaiser rolls with chili sauce. Twist 3: For more fiber
13. substitute whole wheat bread crumbs or crushed bran flakes for the regular breadcrumbs. Twist 4: For a Mexican twist
14. use Heinz Chili Sauce instead of ketchup and stir 1 tablespoon chili powder into the sauce mixture. Twist 5: For extra kick
15. substitute Heinz Hot & Spicy Ketchup for 1/2 of the regular ketchup. Twist 6: For a barbecue twist
16. substitute Heinz Western Grill BBQ Sauce or other barbecue sauce for the ketchup.