

# Mini Meatloaf Boats

## Ingredients

### Meatloaf

- 1 ½ lbs lean ground beef
- 1 cup tomato juice
- ¾ cup Quaker® Oats (quick or old fashioned, uncooked)
- ¼ cup chopped onion
- 1 egg, lightly beaten
- 4 to 6 tsp Mexican seasoning blend

### Toppings

- 3 slices American cheese, halved diagonally
- 6 thin pretzel sticks
- Salsa or catsup, as desired

## How to make it

1. Heat oven to 350°F.
2. In large bowl, combine meatloaf ingredients; mix lightly but thoroughly.
3. Divide mixture into 6 equal parts.
4. On rack of broiler pan, shape each into 4 x 2-3/4-inch oval loaf.
5. Press the back of a measuring tablespoon into the top of each loaf to form a pocket.
6. (After baking, pocket will hold the salsa.)
7. Bake 25 to 28 minutes or until meatloaves are to medium doneness and centers are no longer pink (160°F).
8. Remove meatloaves from oven.
9. Drain off any juices.
10. Form “sails” by carefully inserting pretzel sticks into cheese.
11. Attach “sails” to meatloaves and fill with salsa.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	25 min	35 min	6

## Made with



Quaker® Oats-Old Fashioned