

Sunday Supper Meatloaf With Roasted Vegetables



| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS |
|--------------|--------------|---------------|----------|
| 10 min | 50 min | 60 min | 6 |

Ingredients

Meatloaf

- 1 ½ lbs lean ground beef
- ¾ cup Quaker® Oats (quick or old fashioned, uncooked)
- ¾ cup finely chopped onion
- ½ cup chili sauce or catsup
- 1 tbsp Worcestershire sauce
- 2 cloves garlic, minced
- 1 tsp dried thyme leaves
- ¾ tsp black pepper
- ½ tsp salt (optional)

Roasted Vegetables

- 2 tbsp olive oil
- 2 cloves garlic, minced
- ¾ tsp dried thyme leaves
- ½ tsp salt (optional)
- ¼ tsp black pepper
- 1 ½ lbs medium red potatoes, quartered
- 1 lb carrots, cut diagonally into ¾-inch pieces

Made with



Quaker® Oats-Old Fashioned

How to make it

1. Heat oven to 350°F.
2. For roasted vegetables, combine oil, garlic, thyme, salt and pepper in large bowl.
3. Add vegetables; toss to coat.
4. Spoon into 15 x 10-inch jelly roll pan, spreading in even layer.
5. Set aside.

6. For meatloaf, combine all ingredients in same bowl, mixing lightly but thoroughly.
7. On rack in broiler pan, shape beef mixture into 8 x 4-inch loaf.
8. Place meatloaf on upper oven rack; place vegetables on rack below.
9. Bake 50 to 55 minutes to medium (160°F) doneness, until not pink in center and juices show no pink color and vegetables are tender.
10. Let meatloaf stand 5 minutes before slicing.
11. Serve with vegetables.