



Loaded Potato and Meatloaf Casserole

Description

Ingredients

1 pound ground beef
1 pound ground pork
1 small onion, finely chopped
1/2 cup breadcrumbs
1/4 cup milk
1 egg
1 teaspoon salt
1/2 teaspoon black pepper
1 teaspoon garlic powder
8 medium potatoes, peeled and cubed
1 cup sour cream
1/2 cup milk
1 cup shredded cheddar cheese
4 slices bacon, cooked and crumbled
2 green onions, finely chopped

Directions

Preheat your oven to 375°F (190°C). Grease a 9×13 inch baking dish.

In a large bowl, combine ground beef, ground pork, chopped onion, breadcrumbs, 1/4 cup milk, egg, salt, black pepper, and garlic powder. Mix until well combined.

Press the meat mixture evenly into the bottom of the prepared baking dish to form a layer. Bake in the preheated oven for 25 minutes.

Meanwhile, place peeled and cubed potatoes in a large pot and cover with water. Bring to a boil and cook until tender, about 15-20 minutes. Drain well.

In a medium bowl, mash the potatoes. Add sour cream, 1/2 cup milk, and mix until creamy. Adjust the seasoning with salt to taste.

Spread the mashed potatoes evenly over the baked meatloaf layer in the casserole dish.

Sprinkle shredded cheddar cheese evenly over the mashed potatoes.

Top with cooked and crumbled bacon and chopped green onions.

Return the casserole to the oven and bake for another 20 minutes, or until the cheese is melted and bubbly.

Let the casserole sit for a few minutes before serving. Enjoy!

Category

1. Grandma Recipes

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