

Stuffed Meatloaf with Cheese Mashed Potatoes

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Ingredients

1 1/2 – 2 lbs Ground Beef
1 Onion chopped
1/2 Bell Pepper chopped
1 Egg beaten
1 Tablespoon Garlic Powder
1 Teaspoon Dried Oregano Leaves
2 Teaspoons Seasoning Salt
3/4 Sleeve Saltine Crackers crushed
4-5 Large Potatoes peeled and cut up
1/2 Stick Butter melted
Salt & Pepper to taste
Milk
1 1/2 Cups Sharp Shredded Cheese
Cheese for top

Directions

In a large saucepan cover potatoes with water. Boil until fork tender. Drain well

In a large mixing bowl beat potatoes well. Beat in butter, salt and pepper. Add only enough milk to smooth potatoes. Being careful not to add too much. Potatoes should be fairly stiff.
Fold in cheese and set aside.

In a large mixing bowl combine all meatloaf ingredients. Mix well
Divide meat mixture in half.

In a shallow baking dish form a bottom layer
Spread mashed potatoes on top of meat mixture leaving about a 1 inch border

Top with second half of the meat mixture
Gently pat down over potatoes
Pinch edges together all the way around to seal

Cover with foil and bake in a 350° oven for 1 hour
Uncover and drain any excess fat
Return the oven for 20 minutes

Spread remaining mashed potatoes over meatloaf like frosting cake. OR pipe potatoes over meatloaf using a pastry bag

Return to oven to brown
Sprinkle with more cheese