



# Sunday Supper Meatloaf With Roasted Vegetables

 **SERVINGS** not found or type unknown

 **COOKING TIME** not found or type unknown

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Sunday Supper Meatloaf With Roasted Vegetables is the perfect meal to serve your family after a long day. A generous amount of roasted veggies paired with a juicy, tender meatloaf make for a hearty and filling dish with simple yet classic flavors.

## Ingredients

### Meatloaf

- 1 1/2 Pound(s) Lean Ground Beef
- 3/4 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 3/4 Cup(s) finely chopped onion
- 1/2 Cup(s) chili sauce or catsup
- 1 Tablespoon(s) Worcestershire Sauce
- 2 Clove(s) Garlic, minced
- 1 Teaspoon(s) dried thyme leaves
- 3/4 Teaspoon(s) Black pepper
- 1/2 Teaspoon(s) salt (optional)

### Roasted Vegetables

- 2 Tablespoon(s) Olive Oil
- 2 Clove(s) Garlic, minced
- 3/4 Teaspoon(s) dried thyme leaves
- 1/2 Teaspoon(s) salt (optional)
- 1/4 Teaspoon(s) Black pepper
- 1-1/2 Pound(s) medium red potatoes, quartered
- 1 Pound(s) carrots, cut diagonally into 3/4-inch pieces

## **Cooking Instructions**

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.