

Meatloaf with Mashed Potatoes

Meatloaf:

Ingredients:

- 1 1/2 pounds ground beef
- 1/2 cup breadcrumbs
- 1/4 cup chopped onions
- 2 cloves garlic, minced
- 1/4 cup ketchup
- 1 tablespoon Worcestershire sauce
- 1 teaspoon mustard
- 1 egg
- 1 teaspoon dried thyme
- 1 teaspoon dried oregano
- Salt and pepper to taste

Instructions:

Preheat your oven to 375°F (190°C).

In a mixing bowl, combine all the meatloaf ingredients: ground beef, breadcrumbs, onions, garlic, ketchup, Worcestershire sauce, mustard, egg, dried thyme, dried oregano, salt, and pepper. Mix everything until well combined.

Form the mixture into a loaf shape and place it in a baking dish.

Bake the meatloaf in the preheated oven for about 1 hour, or until it's cooked through and the top is nicely browned.

Let it rest for a few minutes before slicing.

Mashed Potatoes:

Ingredients:

- 4 large potatoes, peeled and diced
- 4 tablespoons butter
- 1/2 cup milk or unsweetened almond milk (for a dairy-free option)
- Salt and pepper to taste

Chopped chives or parsley for garnish (optional)

Instructions:

Boil the peeled and diced potatoes in a pot of salted water until they're fork-tender, about 15-20 minutes.

Drain the potatoes and return them to the pot.

Add butter, milk, salt, and pepper to the pot with the potatoes.

Mash everything together using a potato masher or a fork until you reach your desired consistency. Adjust the amount of milk for your preferred creaminess.

Taste and adjust the seasoning if needed.

Garnish with chopped chives or parsley, if desired.