



Bacon Meatloaf

Ingredients

- 1 tbsp Olive Oil
- 1 Small (150g) onion, chopped
- 3 tsps Garlic Puree
- 400 g Bacon, Breakfast Rasher, Raw
- 1 pkt MAGGI Best Ever Burger Recipe Base
- 0.25 cup Milk
- 10 g Fresh Rosemary
- 15 g Dijon Mustard
- 1000 g Lean beef mince

Instruction

1. Preheat oven to 180°C/160°C fan forced. Heat oil in a non-stick frying pan over medium heat. Add onion and garlic and cook for 5 minutes or until softened. Allow to cool. Line a 22cm x 14cm x 7cm tin with bacon rashers, slightly overlapping. Set aside.
2. Place breadcrumbs and milk in a large bowl and set aside for 5 minutes or until the milk is absorbed. Add onion mixture, rosemary, mustard, and mince, season with salt and pepper; mix well to combine.
3. Press mixture into tin and fold over any overhanging bacon. Place tin on a baking tray and bake for 40–45 minutes or until just cooked. Set aside for 5 minutes before inverting onto a tray lined with non-stick baking paper. Bake for a further 5–10 minutes or until golden. If desired serve with steamed greens.

Nutrition

Carbohydrates	6.06 g
Energy	670.37 kcal
Fats	55.3 g
Protein	34.95 g

🕒 75 Minutes

⊕ 6 portions