

# Homestyle Glazed Meatloaf

This is a 4-portion dish.

## Required Ingredients

- 500g of Red Meat
- 4 potatoes
- 2 Zucchini
- 1 Large Egg
- 1/2 Cup Milk
- 1/2 Cup Cheese
- 8Tbsp Ketchup
- 2Tbsp Honey
- 2Tbsp Panko/Shake 'n Bake/Crispy Shallots
- 2Tbsp Margarine
- 1Tbsp Oil
- 1/2 Tbsp Greek Spice
- 1/2 Tbsp Garlic Powder
- 1/4Tbsp Dill
- 1/4 Tsp Salt

## Directions

- Preheat oven to 450° °F
  - Peel Potatoes, and cut into 1/2-inch pieces
    - Add Potatoes and Salt to a large pot, and cover with water in excess of 1-inch
    - Bring to a boil over high
    - Reduce to medium, cook uncovered for 8-10 minutes
    - When soft, strain water
    - Add milk, cheese, margarine, garlic powder, and dill
    - Mash thoroughly
  - Mix together honey and ketchup
  - In a large bowl, mix Red Meat, Large Egg, and Panko
    - On a parchment paper covered baking sheet, form the mixture into two 1-1/2-inch loaves
    - Bake on the middle rack for 8-10 minutes
    - Glaze loaves with Honey mix, and return to the oven for 10 minutes
    - Separate meatloaf into halves
  - Cut Zucchini into 1/2-inch moons
    - Add Zucchini, Greek Spice, and Oil to a pan
    - Mix, and fry until desired softness is achieved
  - Plate, and serve!
-

Revision #1

Created 28 June 2025 20:15:17 by Admin

Updated 28 June 2025 20:33:14 by Admin