

## Easy Weeknight Meatloaf

A recipe from Grandma Adams Kitchen ☺

Prep Time: Thaw your ground beef overnight in the refrigerator or for a faster thaw place in cold water

Utensils Needed: Skillet, Large Mixing Bowl, Loaf Pan

### Ingredients:

- **2 lbs Native Acres Ground Beef**
- 1/2 cup dry bread crumbs
- 1/3 cup chopped onions
- Dash of Pepper
- 1 Can Tomato Soup (10oz)
- 1 egg, beaten
- 1 tsp salt
- 1/4 cup water

### Directions:

1. Preheat oven to 350 degrees
2. Brown Ground Beef with onions until meat is browned and onions are translucent
3. Move Meat Mixture to a bowl and let cool
4. Once cool, mix together 1/2 can tomato soup and remaining ingredients with meat mixture
5. Mix with hands to make all ingredients are evenly mixed
6. Spray a Loaf Pan
7. Pour meat mixture into loaf pan (or casserole dish if desired)
8. Cook at 350 degrees for 25 minutes
9. Take loaf pan out of oven and top with remaining soup and water
10. Cook uncovered for another 10 minutes
11. Eat & Enjoy! ☺

