

A Sutherland Belle

Easy Sheet Pan Mini Meatloaves

INGREDIENTS

- 2 large eggs, lightly beaten
- 1 cup tomato juice
- 3/4 cup quick-cooking oats
- 1/2 cup finely chopped onion
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1 teaspoon garlic powder
- 2 teaspoons Worcestershire sauce
- 1-1/2 pounds lean ground beef (90/10)
- 1/2-pound ground pork
- 1/4 cup ketchup
- 3 tablespoons brown sugar
- 1 teaspoon prepared mustard
- 1 tablespoon olive oil
- 1/2 teaspoon garlic salt
- 1/4 teaspoon pepper
- 1-pound fresh green beans, trimmed

INSTRUCTIONS

1. Preheat oven to 400°. In a large bowl, combine eggs, tomato juice, oats, onion, garlic powder, Worcestershire sauce, salt, and pepper. Add beef and pork; mix lightly but thoroughly. Shape into six 4x2-1/2-in. loaves; place on a sheet pan or in a large shallow roasting pan. Combine ketchup, brown sugar, and mustard, brush half of the mixture over loaves. Bake for 25 minutes.
2. Combine green beans with olive oil, garlic salt, and pepper; toss to coat. Add to pan. Top loaves with the remaining sauce. Bake until a thermometer inserted into meat loaves reads 160° and vegetables are tender, 15-20 minutes. Let stand 5 minutes before serving.