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Introduction:

Saddle up for a flavorful journey with this Cowboy Meatloaf and Potato Casserole recipe. Packed with ground beef, mashed potatoes, bacon, and cheese, it's a hearty and satisfying meal that brings a taste of the Wild West to your dinner table.

Description:

This Cowboy Meatloaf and Potato Casserole is a delicious twist on traditional meatloaf, combining ground beef, pork sausage, and bacon for a rich and savory flavor. Topped with creamy mashed potatoes and melted cheese, this dish is a comforting and satisfying meal that's perfect for a family dinner. Easy to make and packed with flavor, it's a surefire way to please both kids and adults alike. Serve it up for a cozy and filling meal that brings a touch of the Wild West to your dinner table!

Ingredients:

- 1 lb. Ground beef
 - 1 Package of premade refrigerated mashed potatoes
 - 1/3 cup Bread crumbs
 - 1/2 Large onion, chopped
 - 1/4 cup BBQ sauce
 - 1 Large egg
 - 2 tsp. Chili powder
 - 1 cup Bacon pieces
 - 1 cup Mexican blend cheese
 - Salt and pepper to taste
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- Prep Time: 15 minutes
 - Cook Time: 25 minutes
 - Total Time: 40 minutes
 - Yield: Serves 4-6

Directions:

1. Preheat and Prepare:

- Preheat the oven to 375 degrees Fahrenheit (190°C). Grease a 9×9-inch baking dish with cooking spray or butter.

2. Mix Meatloaf Mixture:

- In a mixing bowl, combine ground beef, chopped onion, bread crumbs, BBQ sauce, egg, chili powder, salt, and pepper. Mix until well combined.

3. Bake Meatloaf:

- Press the meat mixture evenly into the prepared baking dish. Bake for 20-25 minutes, or until cooked through. Drain any excess fat.

4. Prepare Mashed Potatoes:

- Meanwhile, cook the mashed potatoes according to package instructions until creamy and smooth.

5. Layer with Potatoes:

- Spread the cooked mashed potatoes over the baked meatloaf mixture in the baking dish, creating an even layer.

6. Add Toppings:

- Sprinkle shredded cheese and bacon pieces evenly over the mashed potatoes, creating a delicious topping.

7. Broil to Perfection:

- Set the oven to broil. Place the casserole under the broiler for several minutes, until the cheese is melted and bubbly, and the bacon is crispy.

8. Serve and Enjoy:

- Carefully remove the casserole from the oven. Let it cool for a few minutes before

serving. Slice and serve hot.



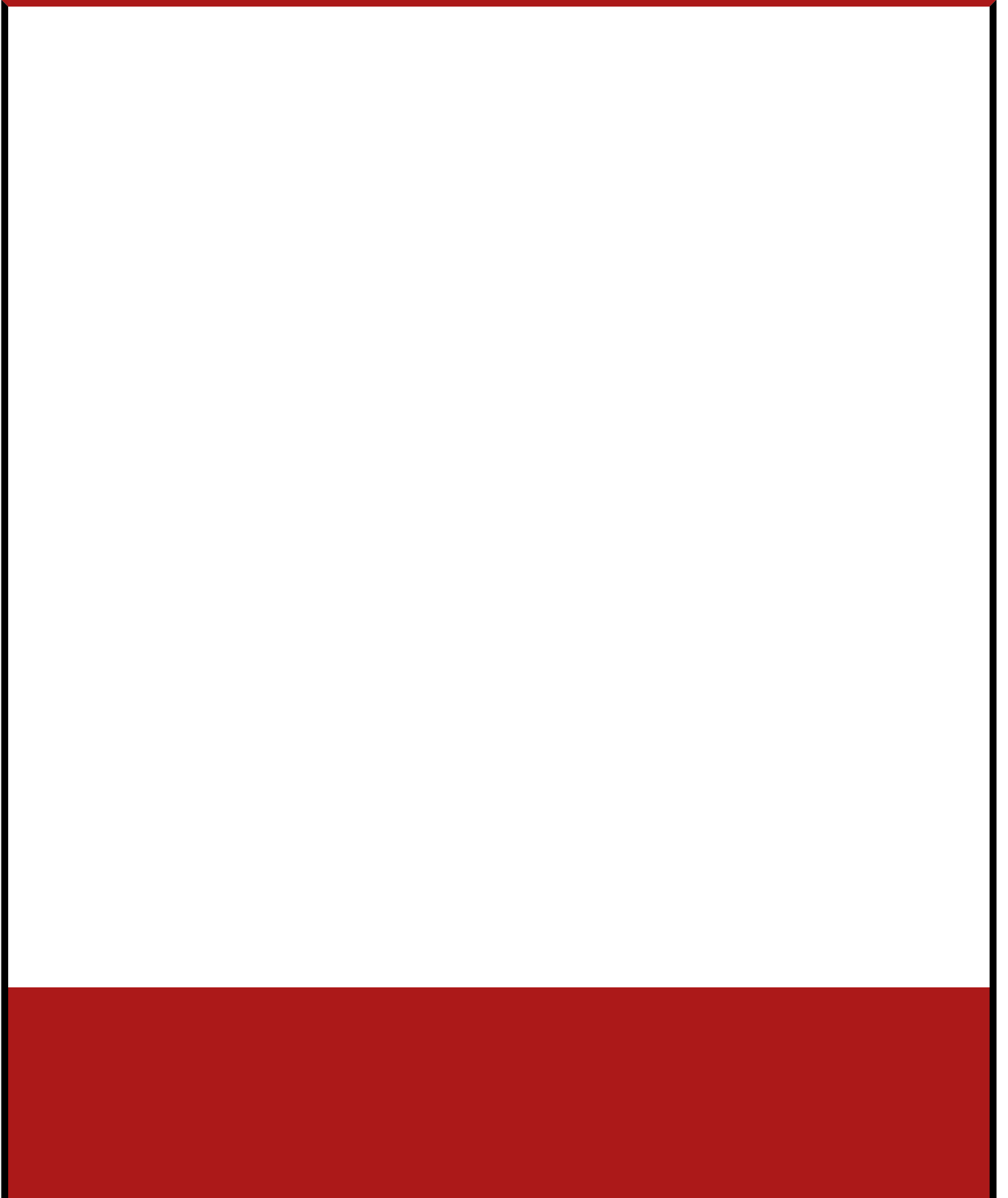
Variations & Tips:

- **Add Veggies:** Mix in diced bell peppers or mushrooms into the meatloaf mixture for added flavor and nutrition.
- **Cheese Varieties:** Experiment with different cheese blends such as sharp cheddar, Monterey Jack, or pepper jack for a unique taste.
- **Spice Level:** Adjust the amount of chili powder to suit your taste preferences, adding more for extra heat or reducing for a milder flavor.
- **Make Ahead:** Prepare the meatloaf mixture and mashed potatoes ahead of time, then assemble and bake when ready to serve for a quick and convenient meal.

This Cowboy Meatloaf and Potato Casserole is a delightful fusion of savory flavors and comforting textures, making it a perfect choice for a family dinner or gathering of friends. Serve up a slice of the Wild West with this hearty and satisfying meal!

You may like:

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- [Loaded Zucchini Bake: Nutritious and Flavorful](#)
- [Cajun Shrimp Pasta with Sausage: A Flavor Explosion](#)
- [Taco Spaghetti Bake: A Flavorful Fusion](#)





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Author: Elowen Thorn

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My grandmother taught me how to make fermented garlic, and I still do it! It has saved me several times!