



Meatloaf Makeovers

Make over Meatloaf Chili

Yields: 10 servings

Ingredients:

- ½ cup onion diced small
- 1 tablespoon olive oil
- 1 Tablespoon garlic chopped
- 2 Tablespoons chili powder
- 2 teaspoons onion powder
- 1 green pepper diced small
- 5 cups leftover meatloaf, diced or crumbled meatloaf
- 2 cups beef or chicken stock
- 1 cup kidney beans
- 32 oz. can of crushed or diced tomatoes

Directions:

1. Heat olive oil in heavy bottom stock pot, add onion and sauté for 2-3 minutes, add garlic and pepper sauté for another minutes, add spices and stir for another minutes
2. Add stock and tomatoes, let simmer for 15- 20 minutes over low heat
3. Add meatloaf and simmer another 8-10 minutes
4. Serve with sour cream and shredded cheese of your choice

Shepherd's Pie

Yield: 8-10 servings

Ingredients:

- 4 cups leftover meatloaf, crumbled or dice
- 3 tablespoons butter
- 3 tablespoons flour
- ½ cup dice onion
- 1 cup diced carrot (cooked)
- 1 cup green peas
- 1 cup beef stock
- 4 cups mashed sweet or Yukon potato's
- 2 cups frozen or fresh blanched green beans
- 2 cups cheddar cheese

Directions:

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Heat large heavy bottom sauté pan with oil or butter, sautéed onion for a couple of minutes, add flour and cook over medium low heat for 2-3 minutes
Add beef stock and reduce to simmer for 8-10 minutes

Double Baked Penne Meatloaf Casserole

Ingredients

- 12 ounces ziti (cooked)
- 2 1/2 cups marinara sauce
- 1 1/2 cups shredded mozzarella (reserve half for the top)
- 4 cups Reserved meat loaf, crumbled or diced
- 1 cup fresh ricotta
- 4 tablespoons grated Parmesan
- 1 tablespoon fresh basil julienned
- 1 Tablespoon onion powder
- 1 teaspoon sea salt
- ½ teaspoon fresh cracked pepper

Directions

1. Preheat the oven to 350 degrees. Bring a large pot of salted water to a boil for the pasta. Water, add the pasta and cook until almost al dente.
2. Drain and return to the pot. Toss the pasta with the marinara, ½ of the mozzarella, spices, and meat loaf.
3. Transfer pasta mixture to a 1 1/2-qt. baking dish and top with remaining mozzarella
4. Bake the pasta until heated through, about 20 minutes. Uncover, sprinkle with the Parmesan and bake until golden, about 15 minutes. Sprinkle with the basil

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Meatball Patty Melt

Melt Swiss cheese on two slice of bread in sauté pan, place a thick slice of meatloaf and grille onions sandwiched in middle.

Meatloaf Parmesan

Take thick 2-3 inch slice of meatloaf top with your favorite tomato sauce and a sprinkle of Mozzarella cheese. Bake at 350 until warm through and cheese is melted, top with fresh basil

Meat Ball Slider

Next time you make your favorite meatloaf make and extra dozen 2-3 ounces meatballs. (Flatten a smidge before baking) Bake meatballs, at 350-12-15 minutes, top with tomato sauce for last 5 minutes of cooking. Remove from oven and top with a slice of cheddar cheese serve in small wheat or white "slider" style bun.

Meat Loaf Hash

Anything really goes here!! Take your favorite diced veggies; mine would be; kale, onions, sweet potatoes, bacon and peppers, topped with a fried egg!