



These individual meatloaf balls are wrapped in bacon and cooked in the same pan as the potatoes. Full of flavor, they will be a welcome addition to your weekly meals. The potatoes soak up the bacon flavor and are crispy on the outside but tender on the inside.

Mini Meatloaf and Hash

Ingredients

2 lb ground beef
1 teaspoon Kosher salt
1 teaspoon fresh ground pepper
1/4 cup Parmesan cheese
1 egg, lightly beaten
1 onion, chopped
2 garlic cloves, minced
1 tablespoon duck fat
6 pieces salted bacon
1 tablespoon olive oil

Ingredients - Potato Hash

1 tablespoon olive oil
1 cup cremini mushrooms, chopped
1 cup bell peppers, chopped
1 teaspoon Kosher salt
8 potatoes, cubed

Instructions

Preheat the oven to 375°F. Drizzle the bottom of a baking pan with the olive oil and set aside.

Cook the onion and garlic in the duck fat until transparent (approximately 3 minutes). Add the onion mixture to the ground beef. Add the salt, pepper, parmesan cheese, and egg. Mix until just combined. The meat mixture will not be firm and will feel a bit loose. Divide into six equal portions and roll into the shape of a log. Wrap each log with the bacon and set into the baking pan around the edges.

In a separate frying pan, add the olive oil and cook the mushrooms and peppers until all the juice from the mushrooms has been released and evaporates (about 4 to 5 minutes). The mushrooms and peppers will start to lightly brown. Place the mixture into a mixing bowl and add the cubed potatoes along with the salt. Toss to coat the potatoes.

Place the potatoes into the center of the baking pan. Bake for 1 hour or until a fork can easily be inserted in the potato. Serve warm.

Serves 4 to 6.