

Make Meatloaf in a Muffin Pan – it cooks in 15 minutes!

When my husband and I first moved in together, we had no qualms when it came to making dinner. We both liked all the same foods, and he never complained about what went on the table. Then, we started having kids, and all of that changed very quickly. It seemed like no matter what I made, there were always issues coming from the smaller people sitting in the dinning room. I don't like having to make separate meals for everyone, and at times, I will refuse to do so.

I do want to make sure that I can please everyone though, so I am constantly on the lookout for recipes that will do just that. When I came across these mini meatloaves on The Seasoned Mom, I only thought one thing... hot dog! This might actually work!

My kids wouldn't ever dare to eat meatloaf, but they loved meatballs... go figure right. When I made these up, I watched with anticipation to see what they were going to do. They actually gobbled them all up without any hesitation. Victory for Mom!

This recipe is one that I will be using again and again. There was no doubt my husband and I would like them, we like it all. This is one that we can all agree on, and that makes Mama very happy.

To Make this Recipe You'll Need the following ingredients:

Meatloaf in a Muffin Pan

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Ingredients

- 1 2/3 to 1 3/4 pounds ground sirloin
- 1 medium onion, cut into chunks
- 2 ribs celery from the heart of the stalk, cut into
- 2-inch pieces
- 1 green bell pepper
- 1 large egg plus a splash of milk, beaten
- 1 cup plain bread crumbs
- 2 tablespoons grill seasoning (recommended: Montreal SteakSeasoning by McCormick)
- 1 cup smoky barbecue sauce
- 1/2 cup tomato salsa
- 1 tablespoon Worcestershire sauce
- Vegetable oil or extra-virgin olive oil

Instructions

- Preheat oven to 450 degrees F. Put ground beef into a big bowl. Put onion and celery into a food processor. Cut the bell pepper in half, rip out the seeds and throw them into your garbage bowl.
- Cut the pepper into a few pieces and add to the food processor. Pulse the processor blades to finely chop the vegetables into very small pieces then add them to the meat bowl. Add egg, beaten with milk, bread crumbs and grill seasoning to the bowl.
- Next, mix together the smoky barbecue sauce, the salsa and the Worcestershire sauce. Pour half the sauce mixture into the bowl with the meatloaf mix. Mix the meatloaf together with your hands. Wash up.
- Brush a 12-muffin tin (1/2-cup each) with vegetable oil or extra-virgin olive oil. Use an ice cream scoop to help you fill meat into a each tin. Top each meat loaf with a spoonful of extra sauce. Bake about 20 minutes.

Cut open 1 muffin to test that the middle is cooked through