



Kale Pesto Meatloaf Sliders



SERVINGS



COOKING TIME

6-8

10 mins

Take a classic, cozy weeknight dinner into the warmer months with Carla Hall's very own Meatloaf Sliders, featuring her secret ingredient – oats! This juicy and tender dish is sure to become a favorite that your family and friends will be asking for on all occasions.

Ingredients

- 1 egg, beaten
- 1/4 cup [Quaker® Oats-Old Fashioned](#)
- 1/4 cup milk
- 2 tsp ground cumin
- 1 tsp ground cayenne
- 1 tsp kosher salt
- 1 ½ tsp freshly ground black pepper, or to taste
- 2 ½ lbs coarsely ground beef
- 2 cloves garlic, minced
- 1 small onion, minced
- 1/2 rib celery
- 1 medium carrot
- 1 tbsp fresh thyme, chopped or 1/2 tsp dried
- 1/4 cup fresh parsley, chopped or 1/2 tsp dried
- 1 tbsp Worcestershire sauce
- Martin's potato rolls
- Multigrain tortilla chips (to serve with pesto)
- Kale and Spinach Pesto Topping (makes about 1 cup)
- 2 cups baby kale leaves
- 2 cups baby spinach
- 1/2 cup toasted pumpkin seeds
- 2 tsp zest of lemon
- 3-4 garlic cloves, peeled

- 1/2 tsp red chile flakes
- 1/2 cup olive oil
- Salt and pepper to taste

Cooking Instructions

1. Preheat oven to 350°F. In a large bowl, combine egg, oatmeal, milk, cumin, cayenne, salt and pepper. Let stand for 5 minutes.
2. Process garlic, onion, celery and carrot in a food processor until finely chopped.
3. Add ground beef and finely chopped vegetables to oatmeal mixture. Add herbs to bowl. Gently toss until thoroughly combined. Be careful not to over mix. On a parchment covered sheet pan, flatten mixture onto 9"x13" sheet pan.
4. Place the meatloaf in the oven and bake for 7–10 minutes.
5. Option to brush logs with pesto topping or include after finished baking meatloaf. Bake until the internal temperature of the meatloaf is 155 degrees or until the juices run clear.
6. Allow the meatloaf to cool slightly. Without pulling the rolls apart, separate tops from bottoms. Place the bottoms on...(basically, make a sandwich with the meatloaf THEN cut them..)
7. Kale and spinach pesto topping: To make the pesto: place the baby kale, spinach, pumpkin seeds, lemon zest, garlic cloves, and red chile flakes into a food processor; pulse several times until the kale, spinach and pumpkin seeds are chopped smaller and the ingredients are combined. While the food processor is running, add the olive oil in a thin stream, until you have a slightly loose purée. Add salt and pepper to taste. Can be stored in an airtight container until ready to use, up to three days.