



Mini Meatloaf Boats



SERVINGS

6



COOKING TIME

25 min

Our recipe for Mini Meatloaf Boats is the perfect recipe to get the kids excited about lunch and dinner. These cute mini meatloaves with oatmeal are a fun way to incorporate oats into your diet in a unique way. While this is a kid-loved recipe, it still has all the juicy and tender meatloaf flavors for adults to enjoy.

Ingredients

Meatloaf

- 1 ½ lbs lean ground beef
- 1 cup tomato juice
- ¾ cup [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- ¼ cup chopped onion
- 1 egg, lightly beaten
- 4 to 6 tsp Mexican seasoning blend

Toppings

- 3 slices American cheese, halved diagonally
- 6 thin pretzel sticks
- Salsa or catsup, as desired

Cooking Instructions

1. Heat oven to 350°F.
2. In large bowl, combine meatloaf ingredients; mix lightly but thoroughly.
3. Divide mixture into 6 equal parts.
4. On rack of broiler pan, shape each into 4 x 2-¾-inch oval loaf.
5. Press the back of a measuring tablespoon into the top of each loaf to form a pocket.

6. (After baking, pocket will hold the salsa.)
7. Bake 25 to 28 minutes or until meatloaves are to medium doneness and centers are no longer pink (160°F).
8. Remove meatloaves from oven.
9. Drain off any juices.
10. Form “sails” by carefully inserting pretzel sticks into cheese.
11. Attach “sails” to meatloaves and fill with salsa.