# Low Carb Meatloaf

## the-lowcarb-diet.com

## Servings: Serves: 4

## Ingredients

- 11/2 lbs ground beef
- $\circ~^{1\!\!/_3}$  cup red onions, chopped
- <sup>1</sup>/<sub>2</sub> cup pork rinds, crushed
- $\circ~^{1\!\!/_3}$  teaspoon ground pepper
- $\circ~$  2 teaspoons minced garlic
- 1 tablespoon Worcestershire sauce
- $^\circ~$  1½ teaspoons ground must ard
- $\circ$  1<sup>1</sup>/<sub>2</sub> teaspoons chili powder
- 4 oz tomato sauce
- 2 eggs
- $\circ~^{1}\!\!/_{3}$  cup ketchup

## Steps

- 1. Preheat oven to 375.
- 2. In a large bowl, combine all ingredients but ketchup.
- 3. Place mixture in a 5x9 inch loaf pan. Press and shape into a loaf shape.
- 4. Bake for 45-50 minutes or until reaching desired texture. Let cool for 2-5 minutes.
- 5. Spread ketchup on loaf. Cut and serve or remove from loaf pan and then cut and serve.

#### Notes

• Serving size: 1 serving (Total recipe makes about 4 servings)

