

Air Fryer Loaded Mini Meatloaf

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Servings: 4

Ingredients

- 1 pound lean ground beef
- 3 ounces Chili Sauce
- 2 slices thick cut bacon, cooked, cooled and chopped
- 3/4 cup sharp cheddar cheese, shredded
- 1/4 cup Panko Breadcrumbs
- 1 egg, beaten
- 1/2 teaspoon onion powder
- 1/2 teaspoon seasoned salt
- 1/2 teaspoon garlic powder
- 1 Tablespoon Worcestershire Sauce
- 1/2 teaspoon yellow mustard
- 1/4 cup BBQ Sauce

Steps

1. In a mixing bowl, combine together all ingredients except BBQ Sauce.
2. Gently mix the ingredients together. You do not want to overwork the mixture. If you feel the mixture is not tight enough, add in a tiny bit more Panko Breadcrumbs.
3. Gently form mixture into 4-6 mini loaves.
4. Place into your air fryer. Make a small indentation in the top of each loaf. Spoon BBQ sauce into the indentation and spread lightly over the top.
5. Place air fryer basket into the air fryer and cook at 400 degrees for approximately 10-12 minutes. The outside should be nicely browned when finished cooking.

