

## **SAVORY MUSHROOM MEATLOAF**

*(Easy Eats Magazine)*

2 slices gluten-free bread, processed into fine crumbs

1 1/2 pounds ground beef or meatloaf blend

1 cup finely chopped cremini mushrooms (I didn't have mushrooms so substituted celery)

1/4 c. gluten-free ketchup

2 eggs, slightly beaten

1/4 cup milk

1 tsp. dried thyme leaves

1/2 tsp. garlic powder

1/2 tsp. onion powder

1 tsp. salt

1/4 tsp. freshly ground pepper

Preheat oven to 350F. In a large bowl, combine all the ingredients and mix well. Form meat into a loaf inside of a 9x13-inch roasting pan. Bake uncovered for 75 minutes or until done. Let stand 10 minutes before serving.

Serves 6.

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