



## *Mini Bacon Wrapped Meatloaf*



### *ingredients*

- 3 cloves garlic minced
- 1/2 onion diced
- 1 C mushrooms diced
- 1 Tbsp fresh oregano
- 1/2 lb ground beef
- 1/2 lb spicy Italian sausage
- 1 tsp red pepper flakes
- 8-10 slices bacon

### *instructions*

1. **Preheat oven to 400 degrees fahrenheit.**
2. **Next, cut up garlic, onion, mushrooms and oregano. Place in a large mixing bowl and add in beef, sausage and pepper.**
3. **Use hands to mix ingredients together well. Divide into 8-10 equal sized portions and shape into small round balls slightly smaller than the size of your muffin tin.**
4. **Wrap bacon slices around the edge of each meatloaf ball and place in the muffin tin. The bacon ends should just meet or slightly overlap.**
5. **Bake for 30 minutes. Remove from oven and allow to cool for at least 5 minutes before serving.**