Pot Roast Meatloaf

Betty Souza - Port St. Lucie, FL St. Lucie News-Tribune

1 pound ground beef

2/3 cup evaporated milk

1/3 cup fine breadcrumbs

1/4 teaspoon salt

1/4 teaspoon pepper

1/4 cup ketchup

2 teaspoons Worcestershire sauce

3 medium potatoes, peeled and sliced

1/4-inch thick

3 medium onions, peeled and sliced

1/4-inch thick

3 medium carrots, peeled and

quartered lengthwise

1 can cream of mushroom soup

1/2 package onion soup mix

Preheat the oven to 375 degrees.

In a large bowl, mix the ground beef and evaporated milk. Gradually add the breadcrumbs, salt, pepper, ketchup and Worcestershire sauce.

Shape into a loaf and place in the center of a 9x13-inch baking dish. Place all of the vegetables around the meatloaf.

In a small bowl, mix the cream of mushroom soup and onion soup mix. Pour over the meatloaf. Cover tightly with foil.

Bake for 90 minutes.

Per Serving (excluding unknown items): 2397 Calories; 145g Fat (54.0% calories from fat); 106g Protein; 171g Carbohydrate; 22g Dietary Fiber; 438mg Cholesterol; 4714mg Sodium. Exchanges: 5 1/2 Grain(Starch); 11 Lean Meat; 9 1/2 Vegetable; 1 1/2 Non-Fat Milk; 22 1/2 Fat; 1 Other Carbohydrates.

Beef

Dar Carrina Mutritianal Analysis

| Calories (kcal): | 2397 | Vitamin B6 (mg): | 2.9mg |
|--------------------------------|-------|--|----------|
| % Calories from Fat: | 54.0% | Vitamin B12 (mcg): | 12.3mcg |
| % Calories from Carbohydrates: | 28.4% | Thiamin B1 (mg): | 1.0mg |
| % Calories from Protein: | 17.6% | Riboflavin B2 (mg): | 1.8mg |
| Total Fat (g): | 145g | Folacin (mcg): Niacin (mg): Caffeine (mg): Alcohol (kcal): | 202mcg |
| Saturated Fat (g): | 59g | | 31mg |
| Monounsaturated Fat (g): | 59g | | 0mg 0 |
| Polyunsaturated Fat (g): | 10g | | U |

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| Cholesterol (mg): | 438mg | % Refuse | በ በ% |
|---|-----------------------|---|-------------|
| Carbohydrate (g): Dietary Fiber (g): | 171g 22g | Food Exchanges | |
| Protein (g): | 106g | Grain (Starch): | 5 1/2 |
| Sodium (mg): Potassium (mg): | 4714mg 5348mg | Lean Meat: Vegetable: | 11 9 1/2 |
| Calcium (mg): | 722mg | Fruit: Non-Fat Milk: Fat: Other Carbohydrates: | 0 1 1/2 |
| Iron (mg): Zinc (mg): | 15mg 21mg | | 22 1/2 |
| Vitamin C (mg): | 145mg | | 1 |
| Vitamin A (i.u.): Vitamin A (r.e.): | 62044IU 6260 1/2RE | | |

Nutrition Facts

| Amount Per Serving | | | | |
|--------------------------|-------------------------|--|--|--|
| Calories 2397 | Calories from Fat: 1295 | | | |
| | % Daily Values* | | | |
| Total Fat 145g | 223% | | | |
| Saturated Fat 59g | 297% | | | |
| Cholesterol 438mg | 146% | | | |
| Sodium 4714mg | 196% | | | |
| Total Carbohydrates 171g | 57% | | | |
| Dietary Fiber 22g | 87% | | | |
| Protein 106g | | | | |
| Vitamin A | 1241% | | | |
| Vitamin C | 242% | | | |
| Calcium | 72% | | | |
| Iron | 82% | | | |

^{*} Percent Daily Values are based on a 2000 calorie diet.