

# **Slow Cooker Meatloaf**

www.Bob Evans.com

**Servings: 6**

**Preparation Time: 5 minutes**

**Start to Finish Time: 6 hours**

**1 pound Bob Evans Original Recipe Sausage Roll**

**1 pound ground beef**

**1 cup ketchup, divided**

**1 envelope (1.25 oz) dry onion soup mix**

**1/2 cup dry bread crumbs**

**2 eggs**

In a large bowl, combine the sausage, beef, 1/2 cup of ketchup, the soup mix, bread crumbs and eggs. When well combined, shape into a loaf to fit your slow cooker (round or oval).

Place the loaf into the slow cooker.

Cover and cook on LOW heat for 4 to 6 hours.

30 minutes before serving, spread the remaining 1/2 cup of ketchup on top of the meatloaf.

Cover and continue cooking on LOW heat for 30 minutes.

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Per Serving (excluding unknown items): 336 Calories; 22g Fat (59.7% calories from fat); 16g Protein; 18g Carbohydrate; 1g Dietary Fiber; 135mg Cholesterol; 627mg Sodium. Exchanges: 1/2 Grain(Starch); 2 Lean Meat; 3 Fat; 1/2 Other Carbohydrates.