

Air Fryer Meatloaf

Ingredients

- ¼ cup ketchup
- 2 Tablespoons sriracha
- 1 lb ground beef
- ½ yellow onion, diced (½ cup)
 - alternatively 1 ½ teaspoons onion powder
- ½ green or red pepper, diced (½ cup)
- 1 egg
- ½ cup bread crumbs
- 1 teaspoons salt
- 1 teaspoons pepper
- 8-10 pieces of bacon
- 2 Tablespoons of brown sugar

Instructions

1. Before preheating your air fryer, make sure you have a dish with sides that will fit inside (alternatively you can cook on parchment, but it will not hold the grease and the juices will be all over your air fryer). Preheat the air fryer to 400°.
2. Whisk together the ketchup and sriracha.
3. Combine ground beef, onion (or onion powder), bell pepper, egg, bread crumbs, salt, pepper, and 2 Tablespoons of ketchup/sriracha mixture.
4. Form beef mixture into a loaf and place into your air fryer safe pan. Alternatively, you can make two loaves for faster cooking. Layer bacon slices on top of the loaf.
5. Mix the brown sugar into the remaining ketchup/sriracha mixture. Brush onto the bacon.
6. Tent your meatloaf with foil or parchment, careful to not allow it to touch the bacon nor the heating element (if you leave this step off, the bacon may burn).
7. Bake for 30-45 minutes or until the internal temperature of your loaf reads 160°F (FDA recommendation).

