

## Air Fryer Meatloaf

### Ingredients:

- ¼ cup ketchup
- 2 Tablespoons sriracha
- 1 lb ground beef
- ½ cup diced onion
  - alternatively 1 ½ teaspoons onion powder
- ½ cup diced green pepper
- 1 egg
- ½ cup bread crumbs
- 1 teaspoon salt
- 1 teaspoon 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°F.
2. Whisk together the ketchup and sriracha. Immediately add 2 Tablespoons of this mixture to the bowl you will combine the meatloaf in. Then mix in the brown sugar to the remaining ketchup mixture and set aside for the glaze.
3. To the bowl with the 2 Tablespoons of Ketchup/Sriracha add ground beef, onion (or onion powder), bell pepper, egg, bread crumbs, salt, pepper, and mix well using your hands or wooden spoon..
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. Brush glaze 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).