

Meatloaf with Pork Skins

- 1 ½ pounds ground beef
- 1 3oz package Golden Flake Pork Skins
- ½ cup grated Parmesan cheese
- ½ cup tomato sauce
- ¼ cup chopped onion
- 1 large egg
- 2 tablespoons chopped fresh parsley
- ½ teaspoon salt
- ½ teaspoon ground black pepper
- ½ teaspoon garlic powder



Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a 9x5-inch loaf pan.

Combine beef, pork rinds, Parmesan cheese, tomato sauce, onion, egg, parsley, salt, pepper, and garlic powder in a bowl and shape into a loaf. Transfer to the prepared pan.

Bake in the preheated oven until browned and no longer pink in the center, about 1 hour. An instant-read thermometer inserted into the center should read at least 160 degrees F (70 degrees C).