

# Slow Cooker Meatloaf and Baked Potatoes

Meatloaf and baked potatoes both cooked in the slow cooker at the same time.

Prep Time	Cook Time	Total Time
20 mins	8 hrs	8 hrs 20 mins



5 from 9 votes

Course: Main Course Cuisine: American

Keyword: meatloaf and baked potatoes Servings: 5 Calories: 557kcal Author: Sarah Olson

## Equipment

- Slow Cooker- 6 quart or larger

## Ingredients

- 2 lbs. 7% fat ground beef
- 3 large eggs
- 1 small white onion, diced
- 1 green bell pepper, diced
- 1/3 cup ketchup
- 1/4 cup milk
- 1/4 tsp. garlic powder
- 1/2 tsp. salt
- 1/4 pepper
- 25 saltine crackers, crushed
- 5 Russet potatoes (small to medium sized)

## Instructions

1. In a large bowl add the meat, eggs, onion, bell pepper, ketchup, milk, garlic powder, salt, pepper and crushed saltines.. Mix together with a spoon or clean hands. If meatloaf seems to wet to form into a loaf add more cracker crumbs or if too dry add a touch more milk or ketchup.
2. Form the meatloaf into a loaf in the slow cooker. Wash and dry the potatoes and wrap each of them in foil. Place the potatoes on top of the meatloaf toward the sides of the slow cooker.
3. Cover and cook on low for 8 hours without opening the lid during the cooking time.
4. Serve and enjoy!

## Notes

Nutritional information is an estimate. If you have a special diet please use your own calculations.

## Nutrition

Calories: 557kcal | Carbohydrates: 57g | Protein: 49g | Fat: 13g | Saturated Fat: 5g | Cholesterol: 211mg | Sodium: 664mg | Potassium: 1716mg | Fiber: 3g | Sugar: 7g | Vitamin A: 335IU | Vitamin C: 33.6mg | Calcium: 86mg | Iron: 7.6mg

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