

Italian-Style Meatloaf



PREPARATION TIME

15 minutes



COOKING TIME

50 minutes



PERFECT PARTNER

garlic bread



Instead of purchasing canned or jarred pizza sauce from the supermarket, ask your favorite pizza parlor to sell you a cup of their house-made sauce. It is usually less expensive and always fresher tasting.

SHOPPING LIST

- ground beef
- Italian sausage
- mozzarella cheese
- pizza sauce

ON HAND

- oil
- onion
- garlic
- egg
- bread crumbs
- oregano
- salt

INGREDIENTS

- 2 tablespoons vegetable oil
- 1 onion, chopped
- 2 cloves garlic, minced
- 1½ pounds ground beef
- 1 pound mild Italian sausage, crumbled
- 1 cup bread crumbs
- 1 egg
- 1 teaspoon salt
- ¼ teaspoon dried oregano
- 6 slices mozzarella cheese
- 1 cup pizza sauce

SERVES 6

COOKIN' Express

• Save 20 minutes of baking time and pre-cook the meatloaf in a microwave-safe loaf pan. Cover meatloaf with plastic wrap and microwave on MEDIUM-HIGH for about 7 minutes; remove plastic wrap. Continue cooking meatloaf in a 375°F oven for 20 minutes until cooked through and browned.

Make Ahead

You can prepare the meatloaf up to the baking stage at least 4 hours ahead. Refrigerate until ready to cook.

♦ VARIATION

For a pizza-style treat, add sliced pepperoni between the meatloaf layers.

1 Preheat oven to 375°F. Heat oil in a medium skillet over medium-high heat. Add onion and garlic. Cook until tender, about 5 minutes.



2 Place beef, sausage, bread crumbs, egg, salt and oregano in a large bowl. Add onion and garlic. Mix well.

3 Form half of meat mixture in a loaf pan. Top meat layer with mozzarella slices. Cover with remaining meat mixture.



4 Top meatloaf with pizza sauce. Bake until cooked through, about 50 minutes. Let stand 5 minutes. Pour off any pan drippings before slicing.