

PIZZA MEATLOAF

Serves 8

INGREDIENTS

- 2 pounds ground beef or ground turkey
- 1/2 cup pepperoni, chopped
- 3 tablespoons fresh parsley, chopped
- 2 garlic cloves, minced
- 2 large eggs
- 3/4 cup Italian breadcrumbs
- 1/3 cup milk
- 1/2 tablespoon seasoned salt
- 2 1/2 teaspoons Italian seasoning
- 1/4 teaspoon black pepper
- 2 cups shredded mozzarella cheese
- 32 ounces Classico® Pasta Sauce, Tomato and Basil
- Fresh parsley, chopped for garnish



PREPARATION

MEATLOAF:

- 1.** Preheat oven to 375°F. Line 9" x 5" loaf pan with parchment paper so that some hangs off the sides for easy removal.
- 2.** Combine ingredients (except the sauce and shredded mozzarella) in a mixing bowl.
- 3.** Form meat mixture into the shape of the loaf pan and place in the pan.
- 4.** Make a horizontal well down the center of the meatloaf with your hand, wide enough to add the shredded cheese. Place cheese in middle of the meatloaf and seal the opening with meat mixture so that no cheese is exposed.
- 5.** Place in oven and bake for 50 minutes.

SAUCE:

- 1.** While the meatloaf is baking, add sauce to a medium saucepan or pot over medium heat and cook until it begins to bubble.
- 2.** Turn down heat to low and occasionally stir while the meatloaf is baking.
- 3.** Once meatloaf is completely baked, remove meatloaf from the oven and allow to rest for 10 minutes. Remove from the pan and place on a serving platter (slide the parchment paper away) then, ladle sauce over the top. Garnish with parsley.
- 4.** Slice for servings.