
Italian Meatloaf Classico

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com

Servings: 8

Preparation Time: 30 minutes

Start to Finish Time: 1 hour 30 minutes

12 ounces ground chuck
12 ounces ground veal
1 1/2 cups onion, minced
1 cup fresh breadcrumbs
3/4 cup Sendik's Marinara Sauce
2 cups Cedar Valley Mozzarella cheese, shredded
1 cup Belgioioso Parmesan, grated
1/2 cup parsley, chopped
3 eggs
1 tablespoon garlic, chopped
1 1/2 teaspoons Tones ground oregano
1 teaspoon Tones ground thyme
1/2 teaspoon salt
1/2 teaspoon Morton & Basset ground black pepper

In a large non-reactive bowl, hand mix all ingredients together for approximately 10 minutes.

The mix can now be shaped free form or placed in a loaf pan. If baking a free form loaf, place on parchment paper on a sheet pan. If baking in a loaf pan, spray pan with a vegetable oil spray first. Bake at 325 degrees for 75 minutes and check the internal temperature. It should be 155 degrees. If the meatloaf becomes too dark during the baking process, cover with aluminium foil. Let rest for 10 to 15 minutes before slicing.

Serving Ideas: Great with fresh green beans, carrots and herb roasted Yukon Gold potatoes!

Suggested Wine: Barbera

Beef/Veal Entrees