



Italian Meatloaf



This recipe calls for:

Traditional Sauce

Tomato, Garlic & Onion Sauce

Traditional Pasta Sauce

Prep time

20 minutes

Cook time

75 minutes

Servings

4

Ingredients

- 2 tsp olive oil
- 1 small onion, finely chopped
- 4 ounces mushrooms, finely chopped
- 2 cloves garlic, minced
- 1 jar RAGÚ® Old World Style® Traditional Sauce, divided
- 1/2 tsp kosher salt
- 1 pound ground beef (80% lean)

1/2 pound bulk mild Italian sausage
1 egg, beaten
1 cup plain dry bread crumbs
1/2 cup grated Parmesan cheese
1/4 cup chopped Italian parsley
1/2 cup Italian blend shredded cheese

Instructions

1. Preheat oven to 350°F.
 2. Heat oil and onions in medium skillet on medium heat; cook 2-3 min. or until onions begin to soften. Add mushrooms; cook 5-7 min. or until liquid is evaporated and onions begin to brown. Add garlic; cook 30 seconds or until fragrant, stirring constantly. Remove from heat; cool slightly.
 3. Stir 1 cup sauce and salt into skillet with onions. Combine sauce mixture, meats, egg, bread crumbs, Parmesan and parsley in large bowl.
 4. Shape mixture into 9x5 inch loaf; place on rimmed baking sheet lined with foil. Bake 1 hour 15 min. or until done (165°F), topping with additional ½ cup sauce and shredded cheese during the last 15 min. of baking. Let stand 5-10 min. before slicing and serving with remaining sauce.
- Tip: Place a pan of hot water in the oven on the bottom rack to prevent the meatloaf from cracking.