



## Melted Cheese Meatloaf



This recipe calls for:

### Traditional Sauce

Prep time

**20 minutes**

Cook time

**1 hour**

Servings

**4**

### Ingredients

- 1 1/2 lbs. ground beef
- 1 jar RAGÚ® Old World Style® Traditional Sauce
- 1 large egg, slightly beaten
- 1/4 cup plain dry bread crumbs
- 2 cups shredded Mozzarella cheese, (about 8 oz.)
- 1 Tbsp. finely chopped fresh parsley leaves

### Instructions

1. Preheat oven to 350°F. Combine ground beef, 1/3 cup Sauce, egg and bread crumbs in large bowl. Season, if desired, with salt and ground black pepper. Shape into 8 x 12-inch rectangle in 13 x 9-inch baking or roasting pan.

2. Sprinkle 1-1/2 cups cheese and parsley down center leaving 3/4-inch border. Roll, starting at long end, jelly-roll style. Press ends together to seal.

3. Bake uncovered 45 minutes. Pour remaining sauce over meatloaf and sprinkle with remaining 1/2 cup cheese. Bake an additional 15 minutes or until sauce is heated through and cheese is melted. Let stand 5 minutes before serving.

Tip: Molding the meat mixture onto waxed paper helps make rolling easier. Just lift waxed paper to curl the meat over cheese filling, then carefully remove meat from paper. Continue rolling in this manner until filling is enclosed in roll and meat is off paper.