

Cheese-Stuffed Mini Meat Loaves



Rated: ★★★★★

Submitted By: Progresso™
Recipe Starters™

Prep Time: 10
Minutes

Ready In: 30
Minutes

Servings: 6

"In this variation on a family favorite, mini meat loaves baked in muffin cups are stuffed with pieces of mozzarella cheese and served with tangy fire-roasted tomato sauce."

INGREDIENTS:

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|--------------------------------------------------------------------------------|-----------------------------------------------|
| 1/2 cup Progresso® Italian style panko crispy bread crumbs | 2 (1 ounce) sticks string cheese* |
| 1 (18 ounce) can Progresso™ Recipe Starters™ fire roasted tomato cooking sauce | 1 pound extra lean (at least 93%) ground beef |
| | 1 egg |
| | 1/4 cup sliced green onions |

DIRECTIONS:

1. Heat oven to 350 degrees F. In large bowl, stir bread crumbs and 1 cup of the cooking sauce until well mixed; let stand 5 minutes.
2. Meanwhile, cut twelve 1/2-inch pieces from cheese sticks (store remaining portion of cheese stick for another use). Set aside. Add beef, egg, green onions, 1/2 teaspoon salt and 1/4 teaspoon pepper to bread crumb mixture until well mixed.
3. Spray 12 regular-size muffin cups with cooking spray. Divide beef mixture evenly among cups (cups will be very full). Push 1 piece of cheese into center of each loaf. Place muffin pan on cookie sheet to catch any spillover. Bake about 30 minutes or until thermometer

inserted in center of loaves in middle of muffin pan
reads 160 degrees F (outer loaves will be done

sooner).

4. Meanwhile, heat remaining sauce until hot.
Immediately remove loaves from muffin pan; spoon
heated sauce over loaves.

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