

Italian Meatloaf

- 4 slices bread, soaked in 1 cup of water
- 1-1/2 pounds ground beef
- 1 onion, chopped or substitute 6 Tbsp. minced dried onions
- 2 Tbsp. parsley, chopped
- 1/4 cup grated Parmesan cheese
- 1 egg
- *4 tsp. Migliore Northern Italian Seasoning
- 1 Tbsp. Migliore Garlic Oil
- 1/3 cup Roasted Tomato Balsamic Sauce (See Roasted Tomato Balsamic Sauce Recipe)

Mix all ingredients, except for the Tomato Balsamic. Form meat loaf in a baking dish. Bake at 375 degree for 30 minutes, pour Tomato Balsamic on meat, then bake another 20 minutes. Makes 8 Servings.

*You may substitute Migliore Sicilian Fennel Seasoning.

**Optional – You can microwave meat loaf on High for 15 minutes. Then pour Tomato Balsamic on meat and cook an additional 5 minutes on high in the microwave.