

Quick & Easy

THE COSTCO WAY

Rao's Homemade® Marinara Meatloaf

Makes 4 to 6 servings

Ingredients:

½ yellow onion, chopped
1 carrot, chopped
1 celery stalk, chopped
1 cup button mushrooms, chopped
½ red bell pepper, chopped
1½ lbs lean ground beef
2 eggs
1 cup mozzarella cheese, shredded
1 cup Italian breadcrumbs
1 tsp salt
1 tsp pepper
1 cup Rao's Homemade® Marinara Sauce

Instructions:

Preheat oven to 375 F. In a food processor, add onion, carrot, celery, mushrooms and bell pepper. Pulse on high until finely minced. Place in a large mixing bowl. Add ground beef, eggs, mozzarella, breadcrumbs, salt and pepper. Mix until thoroughly combined.

Shape the beef mixture in an 8 x 4-inch loaf pan. Bake for 55 to 60 minutes, or until the internal temperature reaches 160 F. Remove the meatloaf from the oven. Let rest for 10 minutes. While the meatloaf rests, heat Rao's Homemade® Marinara Sauce in a small saucepan. Pour sauce over meatloaf. Serve with a side of mashed potatoes, green beans or your favorite side dish.

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