



All Great Meals Begin With
Rulli Bros.
M A R K E T S

Casey's Stuffed Meatloaf

Serves 6-8

Ingredients

2 lbs. Meatloaf Mix
1 ¼ cup plain bread crumbs
1 cup grated Romano cheese
3 eggs lightly beaten
9 oz. Spinach leaves
1 shallot minced
3 carrots cut lengthwise boiled until softened (about 7 minutes)
6 sundried tomatoes
¼ lb. semi soft cheese sliced (Jarlsberg, Bel Paes, Gouda, Gorgonzola)
Herbs (Basil, Rosemary, Thyme)
Extra Virgin Olive Oil

Preparation

Preheat Oven to 400

In large bowl, combine meatloaf mix, eggs, bread crumbs, Romano cheese, and salt and pepper to taste. Mix gently with hands, cover and refrigerate.

In skillet heat 2 tablespoons of olive oil, add shallots, cook for a few minutes until softened. Add spinach and stir until wilted, remove from heat.

Combine ¼ cup bread crumbs and ¼ cup flour and heavily dust work surface. Pat meat mixture into rectangle about 7 inches wide and 16 inches long, ½ inch thick.

Lay spinach mixture in middle leaving about an inch on all sides. Next layer carrots, then sundried tomatoes, then layer of cheese.

Starting with the long side, roll tightly into compact log, keep stuffing ingredients inside and seal at bottom. Dust outside with remaining bread crumbs and flour.

Place 2 cups of water in broiler pan with herbs, place loaf on broiler pan rack and bake 1 hour, until internal temperature of 160.

Let meat rest 5 – 10 min. Slice into 1 inch slices and serve.



For more information please visit - CaseyMaloneShow.com