

# Easy Italian Mini Meatloaf



## Ingredients

Ingredients for Classic Meatloaf

- 1 ½ cups (6 oz) shredded, reduced-fat Italian cheese blend, divided
- 2 tsp dried Italian seasoning, divided
- 1/2 package (8 oz) rotini pasta
- 1 package (16 oz) frozen Italian vegetable blend
- 2 to 3 tsp olive oil or margarine
- Salt and pepper, to taste
- 1 can (14.5 oz) Italian seasoned diced tomatoes

## How to make it

1. Heat oven to 350°F.
2. To Classic Meatloaf ingredients, add 1 cup cheese and 1 teaspoon Italian seasoning; mix lightly but thoroughly.
3. Press approximately 1/3 cup meatloaf mixture into each of 12 medium muffin cups.
4. Bake 15 to 20 minutes or until centers are no longer pink.
5. While meatloaves bake, prepare pasta according to package directions, adding vegetables during last 6 minutes of cooking.
6. Drain well; toss with olive oil, remaining 1 teaspoon Italian seasoning, salt and pepper.
7. Spoon tomatoes into microwave-safe bowl; microwave covered on HIGH until heated through.
8. Remove meatloaves from muffin pans; top with tomatoes and remaining 1/2 cup cheese.
9. Serve with pasta.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min	6

## Made with



Quaker® Oats-Old Fashioned