Meatloaf Sandwich on Focaccia

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	60 min	75 min	8

Ingredients

Meatloaf

- 1 ½ lbs lean ground beef or lean ground turkey breast
- 3/4 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1/2 cup thinly sliced green onions
- 1 tsp dried thyme leaves
- 1 tsp salt
- 1/2 tsp black pepper
- 1/2 cup fat-free milk
- 1 egg, lightly beaten

Sandwich

- 1 loaf focaccia bread
- 8 slices reduced-fat Swiss or part-skim mozzarella cheese
- 8 large lettuce leaves

Spread

- 1 sun-dried tomatoes (not in oil)
- 1/2 cup fat-free or reduced-fat mayonnaise
- 1 clove garlic, minced
- Dash hot pepper sauce

Made with

Quaker® Oats-Old Fashioned

How to make it

1. Heat oven to 350°F.
2. For spread, soften tomatoes according to package directions; coarsely chop.
3. In small bowl, combine softened tomatoes, mayonnaise, garlic and hot pepper sauce; mix well.
4. Cover and chill.

5. For meatloaf, combine all ingredients in large bowl; mix lightly but thoroughly.
6. Press meat mixture evenly into 9 x 5-inch metal loaf pan.
7. Bake 1 hour to 1 hour 15 minutes or until meatloaf is to medium doneness and center is no longer pink (160°F for beef; 170°F for turkey).
8. Drain off any juices.
9. Let meatloaf stand 5 minutes before cutting.
10. To serve, cut focaccia into 8 rectangles; cut each rectangle in half horizontally.
11. Spread 1 tablespoon spread on inside surfaces of each focaccia piece.
12. Cut meatloaf into 8 slices; place on half the focaccia rectangles.
13. Top with cheese and lettuce; cover with remaining pieces of focaccia.
14. Serve warm.