

Pizza Meatloaf

Ingredients

Meatloaf

- 1 ½ lbs lean ground beef
- ¾ cup Quaker® Oats (quick or old fashioned, uncooked)
- ½ cup onion, finely chopped
- ½ cup water
- 2 cloves garlic, minced
- 1 tsp dried oregano leaves
- 1 tsp salt (optional)
- ½ tsp black pepper

Toppings

- 1 14.5 oz can Italian-seasoned diced tomatoes, drained
- ¼ cup sliced olives
- 1 cup (4 oz) shredded part-skim mozzarella cheese

How to make it

1. Heat oven to 375°F.
2. For meatloaf, combine all ingredients in large bowl mixing lightly but thoroughly.
3. On rack of broiler pan, shape beef mixture into 9-inch round loaf.
4. Bake 30 minutes.
5. Remove meatloaf from oven.
6. Arrange tomatoes and olives over top of meatloaf; sprinkle with cheese.
7. Return to oven; continue baking 8 to 10 minutes to medium doneness (160°F internal temperature), until meatloaf is not pink in center and juices show no pink color and cheese is melted.
8. Let stand 5 minutes before cutting.



| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS |
|-----------|-----------|------------|----------|
| 10 min | 40 min | 50 min | 6 |

Made with



Quaker® Oats-Old Fashioned

9. To serve, cut into 6 wedges.