

# PIZZA MEATLOAF – My kids' favorite!

## Ingredients

- 2 pounds ground beef
- 1 cup Italian seasoned bread crumbs
- 1 egg, lightly beaten
- 1/3 cup chopped onion
- 1/3 cup green pepper
- 2 teaspoons seasoned salt
- 3/4 teaspoon dried oregano
- 1/4 teaspoon black pepper
- 1 cup pizza sauce
- 2 cups shredded mozzarella cheese



## Directions

1. Preheat oven to 350°F.
2. Mix first 8 ingredients together and 1/2 cup pizza sauce. Place and shape and mixture in a 10x7 loaf pan.
3. Bake for 1 hour.
4. 15 minutes before serving, remove meatloaf and top with remaining 1/2 cup pizza sauce and sprinkle with mozzarella cheese.
5. Bake an additional 10 minutes until cheese melts.
6. Remove from oven and let stand 10 minutes before slicing to serve.

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MENU SUGGESTION: *Serve with scalloped potatoes, buttered corn on the cob or canned/frozen corn. Add garlic bread sticks and you have a tasty meal that is easy to prepare and wonderful to eat! Dessert? How about a Hot Fudge Sundae or a Root Beer Float?*

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Recipe submitted by Beth Bergren [www.bethbergren.blogspot.com](http://www.bethbergren.blogspot.com) and [www.bethbergren.com](http://www.bethbergren.com)

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