

# Italian Meatloaf

(Ray Gallant)



*Makes 8 Servings*

## Ingredients

- 1 ½ Lb. Ground Beef
- 2 Eggs
- 6oz. Tomato Paste
- 1 C. Medium Cracker Crumbs - Divided
- ½ C. Finely Chopped Onions
- ¼ C. Green Peppers - Chopped
- ¾ Tsp. Salt
- Dash of Pepper
- ½ Tsp. Basil
- ½ Tsp. plus ¼ Tsp. Oregano
- 4-5 Garlic Cloves, Minced
- 1 Tbsp. Fresh Thyme Leaves
- 2 Tbsp. Dried Oregano
- 12oz. Small Curd Cottage Cheese
- 1 Tbsp. Snipped Parsley
- Mozzarella Slices - To Cover

## Method

1. Heat oven to 350° F
2. In a large bowl combine eggs, tomato paste, ½ C cracker crumbs, onions, green pepper, salt, pepper, basil, oregano & ground beef, mix well.
3. Put half the meat mixture in an 8 x 8 x 2 baking pan - set the other half aside.
4. Combine half cracker crumbs, cottage cheese, snipped parsley, dried oregano; mix together and spread over mixture already in pan.
5. On top of cottage cheese mixture spread mozzarella slices & finish with remaining meat mixture.
6. Bake in the heated oven for 50 minutes
7. Let the meatloaf sit for 10 minutes before serving.