



Easy Italian Mini Meatloaf



SERVINGS

6



COOKING TIME

20 min

Easy Italian Mini Meatloaf is a great way to include some of the best Italian flavors to your meal. Similar to a meatball, this meatloaf recipe pairs well with a variety of traditional Italian dishes. This Italian meatloaf is an easy twist on a classic that will soon become a favorite.

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

Cooking Instructions

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.