



# Meatloaf Sandwich on Focaccia



**SERVINGS**

8



**COOKING TIME**

60 min

This recipe for Meatloaf Sandwich on Focaccia is piled high with tender meatloaf, melted cheese, and a homemade spread for the ultimate comfort food. This sandwich is a hearty addition to lunch or dinner and is the best way to enjoy leftover meatloaf.

## Ingredients

### Meatloaf

- 1 ½ lbs lean ground beef or lean ground turkey breast
- ¾ cup [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- ½ cup thinly sliced green onions
- 1 tsp dried thyme leaves
- 1 tsp salt
- ½ tsp black pepper
- ½ 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)
- ½ cup fat-free or reduced-fat mayonnaise
- 1 clove garlic, minced
- Dash hot pepper sauce

## Cooking Instructions

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.