

A recipe from: Crock-tober Fest—A Slow Cooker Feast

Meat Loaf Italian-Style

Serves: 8

Ingredients:

- 1 can (8 oz) pizza sauce, divided
- 1 beaten egg
- 1/2 cup onion, chopped fine
- 1/2 cup green bell pepper, chopped fine
- 1/3 cup dry seasoned bread crumbs
- 1/2 teaspoon garlic salt
- 1/4 teaspoon black pepper
- 1 and 1/2 pounds ground beef
- 1 cup shredded mozzarella cheese



Directions:

- Reserve 1/3 cup pizza sauce, set aside. Combine remaining pizza sauce and egg. Stir in onion, bell pepper, bread crumbs, garlic salt and pepper. Add ground beef and mix well.
- Form mixture into a loaf and place on 3 strips of foil that makes an x over one long strip the length of the crockpot. This will be used to lift the cooked meatloaf up from the crockpot to serve.
- Place in crockpot that is sprayed with pan spray. Cover and cook on low 8–10 hours or high 4–6 hours.
- Before serving spread reserved pizza sauce and mozzarella cheese over loaf and cook, covered, an additional 15 minutes. Let loaf rest ten minutes after removing from crockpot before serving.



THE OHIO STATE UNIVERSITY
EXTENSION

OSU Extension Office- - Washington County
1115 Gilman Avenue, Marietta, OH 45750
740-376-7431

CFAES provides research and related educational programs to clients on a nondiscriminatory basis. For more information: go.osu.edu/cfaesdiversity.