

Mini Meatloaf Parmesan

Makes 6 Servings

Ingredients

- 1 1/2 pounds ground beef
- 1 cup bread crumbs
- 1/2 cup milk
- 1 large egg
- 2 teaspoons Italian spice mix or dried oregano
- 1 pound (16 ounces) dry spaghetti
- 1 (24-ounce) jar marinara (pasta) sauce
- 3/4 cup shredded mozzarella cheese
- 3/4 cup shredded Parmesan cheese, plus more to taste
- 1 tablespoon chopped fresh parsley (optional)

Directions

1. Preheat oven to 400 degrees and line a rimmed baking sheet with foil or parchment paper. In a large bowl, mix ground beef, bread crumbs, milk, egg and Italian spice mix.
2. Divide the beef mixture into 6 balls. Shape each ball into an oval and place on the baking sheet. Bake until light golden-brown, or until internal temperature reaches 155 degrees, about 30 minutes.
3. Top each meatloaf with 1/4 cup marinara (pasta) sauce, 2 tablespoons of mozzarella and 2 tablespoons Parmesan. Bake until cheese is melted, about 5 minutes.
4. While the meatloaves are in the oven, cook spaghetti according to box directions; drain and return to pot. Toss spaghetti with remaining pasta sauce. Serve spaghetti with meatloaves. Top with Parmesan and parsley. Serve and enjoy.

Recipe from: Feeding Pennsylvania and PA Eats

