



### **Greek Mini Meatloaves**

*Serve with salads, in sandwiches, or pair with pasta*

- 2 or 3 slices whole wheat bread
- 1/2 Tablespoon dried minced onion
- 12 ounces ground hot Italian chicken sausage
- 1-pound ground lamb
- 1/2 teaspoon (each) salt; ground black pepper
- 1/2 teaspoon dried oregano
- 1/2 cup fine crumbled feta cheese
- 1 (13 oz.) container tomato sauce or Italian crushed tomatoes, warmed

Preheat oven to 350 degrees F. Lightly grease 12 cupcake or muffin pan with non-stick baking spray.

Cut bread into large chunks; place in food processor; process into fresh breadcrumbs. Place 1 cup fresh breadcrumbs in large bowl.

Place all the remaining ingredients except tomato sauce in large bowl with breadcrumbs. Put on plastic disposable gloves; lightly mix with hands until combined.

Divide mixture into 12 portions; form into large balls, place 1 meatball into each cup of muffin pan. Bake in preheated oven for 35 to 40 minutes or until brown. Cool in pan for about 5 minutes; carefully remove from pan. Serve with warm tomato sauce spooned over each mini meatloaf.

Yield: 12 mini meatloaves

**Cook's Note:** We like to use Cirio Italian crushed tomatoes with this recipe. It has a very fresh tomato flavor.

**About the Recipe:** These delicious Greek flavored mini meatloaves are just the right size to serve with pasta, salad, or even in a sandwich. They are firm since they include both lamb and chicken, which makes them easy to slice in half for sandwiches. Baking them in a muffin pan makes preparation easy.