
Meatloaf With 3 Cheeses

Stephen Fisher



Good enough to serve company. This is Stephen's favorite meatloaf.

- 2 Pounds Ground Beef**
- 1 Large Onion, finely chopped**
- 1 Clove Garlic, finely chopped**
- 10 Ounces Frozen Chopped Spinach, thawed and drained**
- 1/2 Cup Parmesan Cheese**
- 1 Teaspoon Parsley**
- 2 Large Eggs, beaten slightly**
- 1/2 Cup Seasoned Bread Crumbs**
- 2 Teaspoons Salt**
- Freshly Ground Black Pepper, to taste**
- 1 Cup Mozzarella Cheese, cubed**
- 1 Cup Muenster Cheese, cubed**

Generously butter a 12x4x2 baking dish and sprinkle with some extra breadcrumbs, shaking out excess.

Combine meat, onion, garlic, spinach, Parmesan, Parsley, eggs, breadcrumbs, salt & pepper in large bowl and blend well.

Preheat oven to 350 degrees. Divide mixture into 3 equal portions. Pat 1/3 of mixture onto bottom of pan (making sure mixture touches sides of pan); Sprinkle mozzarella cubes over top. Add another 1/3 mixture of meat and then cover with Muenster cheese. Top with remaining meat mixture.

Sprinkle with breadcrumbs and dot with pats of butter. Bake until cooked through, about 1 hour.

Beef, Main Dishes