



Pizza Meatloaf



SERVINGS

6



COOKING TIME

40 minutes

Pizza Meatloaf is everything you love about pizza turned into a juicy meatloaf. Topped with tomatoes, olives, and mozzarella cheese, each bite is delicious. Even the pickiest of eaters will enjoy this meatloaf by personalizing it with everyone's favorite pizza toppings.

Ingredients

Meatloaf

- 1 1/2 pounds lean ground beef
- 3/4 cup [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/2 cup onion, finely chopped
- 1/2 cup water
- 2 cloves garlic, minced
- 1 teaspoon dried oregano leaves
- 1 teaspoon salt (optional)
- 1/2 teaspoon black pepper

Toppings

- One 14.5 ounce can Italian-seasoned diced tomatoes, drained
- 1/4 cup sliced olives
- 1 cup (4 ounces) shredded part-skim mozzarella cheese

Cooking Instructions

1. Heat oven to 375°F.
2. For meatloaf, combine all ingredients in large bowl mixing lightly but thoroughly.
3. On rack of broiler pan, shape beef mixture into 9-inch round loaf.
4. Bake 30 minutes.

5. Remove meatloaf from oven.
6. Arrange tomatoes and olives over top of meatloaf; sprinkle with cheese.
7. Return to oven; continue baking 8 to 10 minutes to medium doneness (160°F internal temperature), until meatloaf is not pink in center and juices show no pink color and cheese is melted.
8. Let stand 5 minutes before cutting.
9. To serve, cut into 6 wedges.