

Zucca



MOUNTAIN
VINEYARDS

Zucca Mountain Vineyards Recipe Collection, 431 East Main St, Murphys CA
95247 - 209.728.1623 Tasting Room

Tasting Room open 7 days a week 12-5pm - www.zuccawines.com

info@zuccawines.com

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Italian Meatloaf

Ingredients

- 2 tablespoons extra-virgin olive oil
- 1 red pepper, seeded, small diced
- 1 onion, diced
- 2 teaspoons (about 3 cloves) chopped garlic
- 1 pound ground beef
- 2 eggs
- 3/4 cup bread crumbs
- 1 cup grated Parmesan
- 1 tablespoon Worcestershire sauce
- 1 tablespoon chopped parsley leaves
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 cup marinara sauce

Serve with 2008 Syrah!

Directions

Preheat the oven to 350 degrees F.

Heat 1 tablespoon of the olive oil in a medium saute pan over medium heat and add the peppers, onions and garlic. Saute until just soft, remove to a plate and cool.

When the peppers and onions are cool, combine all of the remaining ingredients together except for the marinara. Pack the meat mixture into an oiled loaf pan, if you do not have a loaf pan, form the meat mixture into a loaf shape on an oiled oven tray or baking dish.

Top with the marinara making sure to spread evenly over the top.
Bake for approximately 50 to 60 minutes or until an instant-read thermometer registers 160.

Prep:	10 min
Inactive Prep	5 min
Cook	1 hour
Total:	1hr 10 min

