

Zucchini Meatloaf

Ingredients

Meatloaf

- 2 eggs, slightly beaten
- 2 cups shredded zucchini (1 large or 2 small)
- 1/3 cup Progresso™ plain bread crumbs
- 1/3 cup chopped onion
- 1 teaspoon salt
- 1/2 teaspoon dried oregano leaves
- 1/4 teaspoon pepper
- 1 1/2 lb lean (at least 80%) ground beef



Topping

- 1 tablespoon packed brown sugar
- 2 tablespoons ketchup
- 1/2 teaspoon yellow mustard

Steps

1. Heat oven to 350°F. In large bowl, mix all meatloaf ingredients until well blended. Press mixture into ungreased 9 1/2-inch deep-dish glass pie plate. Bake 35 minutes.
2. Meanwhile, in small bowl, mix all topping ingredients.
3. Remove meatloaf from oven; pour off drippings. Spread topping over loaf. Return to oven; bake 10 to 15 minutes longer or until thoroughly cooked in center and meat thermometer reads 160°F. Let stand 5 minutes before serving.