

## Marion's Mini Meat Loaves

1 egg slightly beaten  
1 cup Prego spaghetti sauce  
½ cup fine, dry breadcrumbs  
¼ cup fresh basil leaves, coarsely chopped or (1TB + 1 tsp dried)  
¼ teaspoon garlic powder  
¼ teaspoon salt  
Pepper to taste  
1 lb lean ground beef  
1 cup Mozzarella cheese, shredded or (half parmesan and half mozzarella)

Preheat oven to 450 degrees.

In large bowl, combine egg, ½ **cup of the sauce**, breadcrumbs, basil leaves, garlic powder, salt and pepper.

Add ground beef and ½ **cup of the cheese**, mixing well.

Divide mixture into four equal portions and shape each into approx. 5 ½ X 2-inch loaves.

Place in glass baking dish and allow room between loaves. Spoon on remaining sauce and sprinkle with remaining cheese.

Bake 25 minutes or until loaves register 160 degrees with an oven thermometer.

\*If needed...turn oven setting to hi –broil. Broil until loaves are nicely browned and bubbly, approximately 2-3 minutes, watching constantly.