

Mini Meatloaves With Wisconsin Asiago Cheese

Servings: 4-6

Ingredients:

1 onion, finely chopped
1 clove garlic, finely chopped
1 pound very lean ground beef, such as ground round
2/3 cup tomato or pizza sauce
1 teaspoon dried basil
3/4 teaspoon dried oregano
Salt & pepper to taste
6-8 ounces Wisconsin Asiago cheese



Cooking Directions:

Preheat oven to 425°F. Spray a 12-compartment muffin tin with cooking spray. Set aside. Mix all ingredients EXCEPT cheese in a large bowl. Form the mixture into 12 2-inch balls.

Shred 4 ounces of the Asiago and set aside. Cut remaining Asiago into 12 cubes, approximately 1/2 inch square. Make a hole in top of each meatloaf ball and place one cheese cube inside. Reshape, covering cheese completely. Bake about 25-30 minutes or until done to your taste. Sprinkle the shredded Asiago over the meatloaves during last 3 minutes of cooking. Remove loaves from oven and remove immediately to a warm platter. Let sit 2-3 minutes before serving.

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