



ITALIAN STYLE MEATLOAF STACKER

Cheeseburger meatloaf topped with Marinara, oven roasted peppers and onions, finished with a mozzarella served on WG Bun.

Servings: 10 stackers (1 per serving)

Ingredients	Amount	Amount
	<u>(1 serving)</u>	<u>(10 servings)</u>
APF® Cheeseburger meatloaf #68190	1 ea. (approx. 3 oz.)	10 ea. (approx. 30 oz.)
WG Bun	1 ea. (approx. 1 oz.)	10 ea. (approx. 10 oz.)
Italian Marinara, pepper and onion Sauce (see sub-recipe)	½ C (approx. 4 oz.)	4 C (approx. 40 oz.)
LOL White Cheese Sauce	3 Tbsp. (approx. 1 oz.)	1 ¼ C (approx. 10 oz.)

DIRECTIONS:

1. Place meatloaf evenly on sheet pan a top parchment paper.
2. Heat in oven thawed for 7 minutes.
3. Put on bottom bun and top with peppers, onions and marinara.
4. Place mozzarella on top, Place top bun and serve.

TYSON® PRODUCTS USED:

#68190: APF® Cheeseburger Meatloaf.

ITALIAN MARINARA, PEPPER AND ONION SAUCE SUB RECIPE

Italian Style Meatloaf Stacker

Yield: 5 C or 40 oz.

Ingredients	Amount
	<u>(10 servings)</u>

Red Pepper, julienned	1 ¼ C (approx. 10 oz.)
Green Pepper, julienned	1 ¼ C (approx. 10 oz.)
Yellow Onion, julienned	1 ¼ C (approx. 10 oz.)
Marinara	1 ¼ C (approx. 10 oz.)
Olive oil	¼ C (approx. 2 oz.)

DIRECTIONS:

1. Toss onion, red and green peppers with olive oil in a bowl.
2. Then spread evenly in a single layer in a hotel pan lined with parchment paper.
3. Roast for 5 minutes at 350° move onions to enable even cooking.
4. Bring marinara to cooked temperature.
5. Add the two together and store in heat well.
6. Serve with 3-ounce ladle or spoon for proper amount.

SKU Number: 68190

CN Portion	1 piece
M/MA (oz)	2.00
Grain (oz)	0.00
Vegetable (oz)	0.00
Calories	190
Total Fat (g)	12.00
Saturated Fat (g)	6.00
Sodium (mg)	390
Carbs (g)	8
Protein (g)	11

