

# Stuffed Meatloaf

## Ingredients:

**2 lbs. Hamburg**  
**3 Eggs**  
**1 Tables. Dried Parsley**  
**1 Teasp. Onion Powder**  
**1/2 Teasp. Garlic Powder**  
**1 Teasp. Kosher Salt**  
**1 Teasp. Pepper**  
**1/2 Cup Italian Seasoning Bread Crumbs**  
**4-6 Slices Mozzarella Cheese (May use any cheese you like)**  
**10 Slices Provolone Cheese**  
**Pre-Cooked Bacon (10-12 slices)**

- 1. In large bowl add:  
Hamburg, Eggs, Parsley, Onion Powder, Garlic Powder, Salt, Pepper, Bread Crumbs, Salt, Pepper and Bread Crumbs. Mix well.**
- 2. On sheet of Parchment Paper, spread Hamburg Mixture into a 10" x 12" rectangle, pressing to approximately 1/2 " thickness.**
- 3. Place Mozzarella Cheese over the top, then Provolone Cheese and lastly the strips of pre-cooked bacon leaving at least a 1" boarder around all edges.**
- 4. Grab the end of Parchment Paper closest to you and start to roll it like a jelly roll; pressing and folding along the way. Keep pressing and folding until you reach the end. Fold under the seam and press the ends closed. Roll back and forth using the Parchment Paper to help seal the under edges.**
- 5. Slide onto a Parchment lined baking sheet.**
- 6. Bake 400 degrees, 45 minutes or until inside temperature is 160 degrees.**
- 7. Cover with foil to let rest.**
- 8. Slice into serving size. Serves 5-6**