

Always Save Meatloaf

Ingredients:

- 1 lb lean ground beef
- 1 egg
- ½ cup Always Save Plain Bread Crumbs
- 1 tbsp Always Save Minced Onion
- ¼ cup Always Save Apple Juice
- 1 tsp Parsley Flakes
- 1 tsp Oregano Leaves
- 1 tsp Basil leaves

Instructions:

Preheat oven to 350F.

In a large bowl beat egg, apple juice, parsley, oregano, basil, onion, and bread crumbs until smooth and bread crumbs no longer clump. Add ground beef and mix by hand until egg mixture is completely incorporated.

Shape into a loaf and cook in a 9" loaf pan for 45-50 minutes until center is no longer pink.

