

Chicken Parmesan Meatloaf

Based on the recipe by What's Cookin' Chicago

20 ounces ground chicken
1 egg
1/4 cup bread crumbs
1/2 teaspoon basil
1/2 teaspoon thyme
1/2 teaspoon oregano
1 clove garlic, minced
1 small onion, finely chopped
1/2 teaspoon salt
1/4 teaspoon black pepper
1/2 cup Parmesan cheese, grated
1/2 cup pasta sauce
1/2 cup shredded mozzarella or Italian blend cheese
parsley for garnish

Add chicken, egg, bread crumbs, basil, thyme, oregano, garlic, onion, salt, pepper and Parmesan cheese to a large bowl and gently mix together until incorporated. Be careful not to mix the meat too much or it will get tough.

Turn meat mixture out into a greased loaf pan.

Spread pasta sauce over the top of the loaf, covering completely.

Bake at 350 degrees F for 40-45 minutes.

Remove from oven and sprinkle cheese evenly over the top. Return to oven and bake for another 5-10 minutes or until cheese is melted.

Remove from oven and sprinkle parsley over top. Let rest for a few minutes before serving.

Makes 1 loaf with about 4 servings.

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