

MEAT LOAF ROLL

- 1 pkg. 10 oz. Chopped broccoli or frozen spinach
- 2 lbs hamburger
- 2 eggs
- 3/4 C soft bread crumbs (1 slice)
- 1/4 C catsup
- 1/4 C milk (I use a little more as we like the meatloaf softer.)
- 1/2 t salt
- 1/4 t pepper
- 1/4 t dried oregano leaves
- 1 pkg (3 oz) sliced ham
- 3 slices mozzarella cheese each 3x3" cut diagonally into halves (optional)

Rinse broccoli under running cold water to separate. Drain. Mix meat, eggs, bread, catsup, milk, salt, pepper and oregano. Place meat on foil and pat to 12 x 10 rectangle. Put ham and broccoli in center leaving a small margin around edge. Roll starting from short end, carefully roll up meat using foil to lif. Seal edges and ends. Place seam side down in 13x9x2 pan. Bake uncovered 1-1/4 hours at 350. Overlap cheese on top; cook just until begins to melt, about 1 min. Serves 8