

# Philly Cheesesteak Meatloaf

## Ingredients



- 1 1/2 pounds lean ground beef
- 1 large onion, chopped
- 1 green bell pepper, chopped small
- 1/2 cup of whole milk
- 1/2 cup mushrooms chopped (optional)
- 1 tablespoon olive oil
- 1 cup bread crumbs (regular, italian, or panko)
- 1 large egg
- 1/2 tsp salt & 1 tsp pepper
- 1 tsp garlic powder
- 1 tsp onion powder
- 1/2 tsp Adobo seasoning
- 3 tablespoons Worcestershire sauce
- 8 slices of mozzarella OR provolone cheese (Thick CUT)

1. Preheat the oven to 350F.
2. In a medium skillet sauté the diced onion & peppers in oil until tender & soft.
3. Once peppers and onions are cooked, you then mix them in with the rest of the ingredients, including meat & milk - (except sliced cheese) in a large mixing bowl. Work mixture with your hands until fully incorporated.
4. Lightly spray a loaf pan with pam spray or butter or even olive oil, then take exactly HALF of the mixture & place into the prepared loaf pan
5. Top it with 4 slices of your choice of cheese
6. Place the remaining meat mixture on top of the cheese BUT reserving the last 4 slices, set those aside
7. Bake for 30 minutes
8. Remove from the oven, top with the last 4 slices, sprinkle with parsley then put back into the oven for a remaining 10-15 minutes OR until the cheese is melted to your liking (i like mine a bit crispy)
9. Let stand a few minutes before removing from the pan, then serve.
10. ENJOY!