



## Stuffed Meatloaf w/Roasted Mushroom Demi

ULF #	Pack Size	Ingredients
566257	3/5#	Meatloaf mix
407701	6/48oz	Stuffing mix
294587	6/13.6oz	Veal demi
128819	1/5#	Wild bunch mushrooms
263339	4/1gal	Olive oil
290049	4/1gal	BBQ sauce
448357	24/12oz	Ketchup

### Directions:

Thaw and place meatloaf out on a plastic lined 1/2 sheet pan. Prepare stuffing mix and lay evenly over the meatloaf mix. Lift edges of the plastic and roll (as you would a jelly roll). Seal the ends and the edge of the loaf and place edge size down. Wrap in foil and bake at 350 degrees until the internal temp in 165 degrees. Brush the top with 50/50 BBQ and ketchup. Prepare the demi according to directions. Toss the mushrooms in olive oil and salt & pepper. Roast until the mushrooms become paper-like in texture. Remove and cool. Coarse chop and add to the demi. Top meatloaf with mushroom demi and garnish with the chopped parsley. **Enjoy!**

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