



## *Heinz Classic Meatloaf*

1 Tbsp. vegetable oil  
1/2 cup onion, finely chopped  
1/2 cup celery, finely chopped  
1/4 cup green pepper, finely  
chopped  
1 cup Heinz® tomato ketchup

1 1/2 lb. lean ground beef  
1 cup soft, fresh breadcrumbs  
1 large egg, slightly beaten  
1/2 tsp. salt  
1/4 tsp. pepper

Preheat oven to 350 degrees. Heat oil in skillet set over medium-high heat. Cook onion, celery and pepper until softened, about 5 minutes.

Stir in ketchup. Remove pan from heat and divide sauce mixture in half.

Combine one half of the sauce with ground beef, breadcrumbs, egg, salt, and pepper. Mix gently.

Pat mixture into a lightly greased meatloaf pan. Bake for 1 hour or until an instant-read thermometer reaches 165 degrees.

Rest meatloaf for 5 minutes. Reheat the reserved sauce mixture. Slice meatloaf and serve with sauce.