scrumptious meat loaf

Ingredients

- 1 pound ground beef, extra lean
- $^{1}/_{2}$ cup tomato paste
- $^{1}/_{4}$ cup onion, chopped
- $^{1}/_{4}$ cup green pepper

 $^{1}/_{4}$ cup red pepper

1 cup fresh tomatoes, blanched, chopped

 $\frac{1}{2}$ teaspoon mustard, low sodium

 $^{1}/_{4}$ teaspoon ground black pepper

 $^{1}/_{2}$ teaspoon hot pepper, chopped

2 cloves garlic, chopped

2 scallions, chopped

 $^{1}/_{2}$ teaspoon ginger, ground

 $^{1}/_{8}$ teaspoon nutmeg, ground

1 teaspoon orange rind, grated

 $1/_2$ teaspoon thyme, crushed

 $^{1}\!/_{4}$ cup bread crumbs, finely grated



- 1. Preheat oven to 350°F.
- 2. Mix all ingredients together.
- **3.** Place in 1-pound loaf pan (preferably with drip rack) and bake, covered, for 50 minutes.
- 4. Uncover pan and continue baking for 12 minutes.

Yield 6 servings, **Serving Size** One 1¹/₄-inch thick slice, **Calories** 193, **Total Fat** 9g, **Saturated Fat** 3g, **Cholesterol** 45mg, **Sodium** 91mg, **Total Fiber** 2g, **Protein** 17g, **Carbohydrates** 11g, **Potassium** 513mg



http://wecan.nhlbi.nih.gov