





Great served with mashed potatoes and a green vegetable. Other soup can be substituted for the tomato: eg. Mushroom or celery.

Total Time 40 MIN.

## Serving Size 6 OZ / 170 G

Difficulty
MEDIUM

Yields 32

This all-time favourite in individual-size portions is convenient to serve and offers an attractive plate presentation.

INGREDIENTS	WEIGHT	MEASURE
White Bread	18 oz	540 g
Milk	11/2 cups	375 mL
Campbell's® Condensed Tomato Soup	48 oz	11/2 L
Dijon Mustard	2 tbsp	30 mL
Eggs	6 na	6 na
Onion, finely diced	12 oz	360 g
Ground Beef, lean	6 lbs	3 kg
Salt	1 tsp	5 mL
Pepper	1 tbsp	15 mL
Cheddar Cheese	8 oz	250 g

## **INSTRUCTIONS**

- 1. Preheat oven to 350°F. Soak bread in milk to soften, then squeeze out excess milk.
- 2. Mix together squeezed bread, 18 oz soup, mustard, eggs, onion, beef, salt & pepper. Shape into 3 oz individual meat loaves. Make an indentation in centre and put in  $1\frac{1}{4}$  oz soup.
- 3. Bake for 20 minutes. Sprinkle 1/3 oz cheese on each mini loaf and bake for an additional 5 minutes until meat registers 160°F on thermometer. Portion 2 x 3 oz loaves per serving.