

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Roasted Vegetable Meatloaf

(Serves 4-6)

### Ingredients

3 small zucchini, diced  
3 red bell peppers, diced  
2 medium-size red onions, diced  
2 tbsp. olive oil  
2 tbsp. chopped fresh rosemary, divided  
2 lbs. ground beef chuck (20% fat)  
2 cups coarsely-grated whole-milk mozzarella cheese  
1½ cup panko (Japanese breadcrumbs)  
1 cup thinly-sliced fresh basil  
1 tbsp. chopped fresh marjoram  
1½ tsp. salt  
½ tsp. ground black pepper  
½ tsp. crushed red pepper flakes  
1 cup ketchup, divided  
2 large eggs  
¼ cup dry red wine

### Directions

Preheat oven to 450°F. Combine zucchini, peppers, and onions in medium bowl. Add oil and 1 tablespoon rosemary; toss to coat. Spread evenly on rimmed baking sheet; sprinkle with salt and pepper. Roast until vegetables are tender, about 25 minutes. Remove from oven; cool.

Preheat oven to 375°F. Mix ground beef, mozzarella, panko, basil, marjoram, salt, pepper, crushed red pepper, rosemary, and 1 cup roasted vegetables in large bowl. Whisk ½ cup ketchup, eggs, and wine in medium bowl. Add to beef mixture; stir with wooden spoon until well incorporated; spoon into 9x5x3-inch loaf pan, forming rounded top.

Spoon ½ cup ketchup over top of loaf. Bake meatloaf until cooked through (juices run clear) and top is browned, about 1 hour 10 minutes. Remove pan from oven; let meatloaf rest 20 minutes.

Rewarm remaining vegetable mixture in large nonstick skillet. Turn meatloaf out; cut into 1-inch-thick slices and top with warm roasted vegetable mixture. Serve with mashed potatoes and Bouchaine's Las Madres Vineyard Syrah!