



Pinwheel Meat Loaf

Ingredients:

- $\frac{1}{2}$ cup milk
- $1\frac{1}{2}$ cups crustless Italian or French bread cubes
- $1\frac{1}{2}$ pounds ground beef
- $\frac{1}{2}$ pound sweet Italian sausage, removed from casings and crumbled
- 2 eggs, slightly beaten
- 2 tablespoons finely-chopped parsley
- 1 tablespoon finely-chopped garlic
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon pepper
- 2 cups water
- 1 tablespoon butter or margarine
- 1 pkg. Lipton Rice & Sauce - Cajun-style
- 2 pkgs. (10 oz. each) frozen chopped spinach, thawed & squeezed dry

Directions:

- In large bowl, pour milk over bread cubes, then mash with fork until bread is soaked. Thoroughly combine bread mixture with ground beef, sausage, eggs, parsley, garlic, salt and pepper. Place on 12x12-inch sheet of aluminum foil moistened with water. Cover with 12x14-inch sheet of waxed paper moistened with water. Using hands or rolling pin, press into 12x12-inch square. Refrigerate 2 hours or until well chilled.
- In medium saucepan, bring water, butter and rice & Cajun-style sauce to a boil. Continue boiling over medium heat, stirring occasionally, 10 minutes or until rice is tender. Refrigerate 2 hours or until well chilled.
- Preheat oven to 350°.

- Remove waxed paper from ground beef mixture. If desired, season spinach with additional salt and pepper. Spread spinach over ground beef mixture leaving 1-inch border. Spread rice evenly over spinach.
- Roll, starting at long end and using foil as a guide, jelly-roll style, removing foil while rolling; seal edges tightly.
- In 13x9-inch baking pan, place meat loaf seam-side down.
- Bake 1 hour or until done.
- Let stand 15 minutes before serving. Cut into 1-inch slices.

Yield: about 8 servings