

## Steakhouse Elite Goat Cheese-Stuffed Mini Meatloafs

### *Ingredients*

6 mini-meatloaf aluminum pans  
2 lbs Steakhouse Elite grassfed beef  
½ tsp cayenne pepper  
1 pinch of oregano  
1 tsp salt  
½ tsp pepper  
2 eggs  
3 scallions, chopped  
1 yellow onion, chopped  
3 cloves of garlic, minced  
1 bunch raw spinach leaves  
5 fresh basil leaves, chopped  
4 oz goat cheese  
4 oz can of tomato paste  
1 sprig of fresh rosemary, de-stemmed

### *Instructions*

Preheat oven to 425 degrees. Line up mini meatloaf pans and spray inside with cooking spray to grease.

In a bowl, season Steakhouse Elite grassfed beef with cayenne, oregano, salt, and pepper. Add two eggs and mix well with hands. Add scallions, onion, and garlic and mix with hands until well distributed.

Grab a handful of the beef mixture and firmly press into bottom of each meatloaf pan. Then, layer on top of the meat mixture spinach and basil leaves, a dollop of goat cheese. Seal mixture by placing another handful of beef mixture on top and sealing it by folding in the sides to create a stuffed “pocket” in the center.

Top the mini meatloafs with tomato paste and sprigs of rosemary. Bake at 425 until cooked throughout and middle temperature reaches 160 degrees (actual time depends on altitude and size of mini-pans).