



# Holiday Meatless Meatloaf (vegan)

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## Ingredients

2 cups	vegetarian burger
1 large	onion, cut in large pieces
1 package	firm water-packed tofu
3 cups	quick oats
2 cups	pecans, chopped fine
3 cups	seasoned bread crumbs
2 packages	Good Seasons Italian Dressing Mix
Almond milk	(enough to moisten)



## Ingredients to cover loaf:

- Ketchup (enough to cover top of loaf)
- Tomato Soup (1 can mixed with 1 can water)

## Directions

Preheat oven to 375° degrees. Combine onion and tofu in food processor and mix till smooth. Place vegetarian burger oats, pecans, bread crumbs, and Italian dressing mix to a large bowl. Add onion/tofu mixture and just enough almond milk to moisten so all ingredients stick together. Pour into a 9x13 baking dish and shape into loaf, leaving at least two inches of space on each side. Place in oven and bake for 30 minutes. While in oven, mix tomato soup and water together in a liquid measuring cup. Remove meatloaf from oven and cover top of loaf with ketchup. Pour tomato soup on each side of pan. Return to oven and bake at 375 degrees for another 30 to 40 minutes. Serve hot.

**Yield:** 1 loaf