Pork Pinwheel Meatloaf

Ingredients

Pork:

1 ½ lb / 0.750 kg lean ground pork
½ cup / 125 mL fine dry bread crumbs
1-2 cloves garlic, minced
1 egg, slightly beaten
1 Tbsp / 15 mL Dijon mustard
2 tsp / 10 mL Worcestershire sauce
¼ tsp / 1 mL EACH salt and ground black pepper

Filling:

1-10 oz / 284 g pkg frozen chopped spinach, thawed, drained and squeezed dry
1 Tbsp / 15 mL butter
1 cup / 250 mL coarsely chopped mushrooms
½ cup / 125 mL chopped yellow onion
¼ cup / 50 mL fine dry breadcrumbs
1 egg, slightly beaten
¼ cup / 50 mL chopped parsley
½ tsp / 2 mL dried marjoram leaves
½ tsp / 2 mL salt
¼ tsp / 1 mL ground black pepper
Pinch of ground nutmeg

Directions

1. Preheat oven to 350°F.
2. In large bowl, gently combine ground pork, bread crumbs, garlic, egg, mustard, Worcestershire sauce, salt and pepper; do not overmix. Set aside.
3. Place squeeze-dried spinach in large bowl. Set aside.
4. In small nonstick skillet, melt butter over medium-high heat. Sauté mushrooms and onion until onion is translucent and mushrooms begin to soften, 3-5 minutes. Remove from heat and allow mixture to cool, about 10 minutes.

5. Transfer mushroom mixture to bowl containing spinach. Add breadcrumbs, egg, parsley, marjoram, salt, pepper and nutmeg. Stir to combine. Set aside.
6. Place pork mixture between two sheets of waxed paper and roll into a rectangle about 18 x 8-inches. Remove top sheet.
7. Spread filling evenly over meat, leaving a ½-inch border. Roll up jellyroll style from shorter end, lifting and removing paper as you go.
8. To seal, pinch close ends of meatloaf and bottom along seam.
9. Place meatloaf in lightly greased 8 x 4-inch loaf pan. Bake for about 1 hour or until instant-read thermometer registers 160°F. Top of meatloaf should be lightly browned.
10. Remove meatloaf from oven. Transfer to a clean cutting board and slice into 1/2-inch thick slices.

Additional Info

- **Cut:** Ground pork
- **Prep Time (Minutes):** 45
- **Cook Time (Minutes):** 60
- **Number of Servings:** 6-8