

# Slow-Cooker Cheeseburger Meatloaf



Yields: 8 servings

## Ingredients:

- 2 lb. ground beef
- 1 pkg. STOVE TOP Stuffing Mix for Chicken (6 oz.)
- 1/2 cup water
- 2 eggs, beaten
- 1 onion, chopped
- 1/2 cup Ketchup
- 1/4 cup Yellow Mustard
- 4 KRAFT Singles

## Instructions:

1. Mix all ingredients except Singles just until blended. Fold 2 (30-inch-long) pieces of Aluminum Foil lengthwise in half twice. Crisscross pieces on work surface. Top with meat mixture; shape into 8-inch round loaf.
2. Use foil handles to gently lower meatloaf into slow cooker, letting ends of foil hang over top edge of cooker; cover with lid.
3. Cook on HIGH 4 hours or until meatloaf is done (160°F). Top with Singles. Let stand, covered, 5 min. or until Singles are melted. Use foil handles to remove meatloaf from slow cooker before slicing to serve.