



Classic Meatloaf

 **SERVINGS** image not found or type unknown

6 to 8

 **COOKING TIME** image not found or type unknown

50 to 60 minutes

Classic Meatloaf is the perfect recipe for family dinners, just like grandma used to make. This comforting classic is just what you need when you're feeling nostalgic or in the mood for a warm and filling meal. The combination of these simple ingredients baked into a wonderful loaf makes for yummy leftovers, if there are any!

Ingredients

- 1-1/2 Pound(s) ground beef (96% lean) or turkey breast (99% lean)
- 3/4 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 3/4 Cup(s) finely chopped onion
- 1/2 Cup(s) ketchup
- 1 Egg, lightly beaten
- 1 Tablespoon(s) Worcestershire sauce or soy sauce
- 2 Clove(s) Garlic, minced
- 1/2 Teaspoon(s) Salt
- 1/4 Teaspoon(s) Black pepper

Cooking Instructions

1. Heat oven to 350°F.
2. In large bowl, combine all ingredients, mixing lightly but thoroughly.
3. Shape meatloaf mixture into 10 x 6-inch loaf on rack of broiler pan.
4. Bake 50 to 60 minutes or until meatloaf is medium doneness (160°F for beef, 170°F for turkey).
5. Let stand 5 minutes before slicing.
6. Cover and refrigerate leftovers promptly and use within 2 days, or wrap airtight and freeze up to 3 months.