

## Classic Meatloaf with Marinara Sauce



**Preparation time:** 90 min

**Difficulty:** Medium

## Ingredients

- Bubbly water: ¼ cup
- Eggs: 6
- Fresh or dried parsley: ½ cup
- Freshly ground black pepper: ½ tsp
- Lean ground beef: 3 lbs
- Medium onions, finely diced: 2
- Rolled oats: 2 cups
- Sea salt: 2 tsp

## For this recipe we used:

Crushed Tomatoes with Garlic ¾ Cup



## Preparation

**Brace yourselves for an extremely easy-to-make recipe that will please your palate in no time! Our Pomì Marinara Sauce gives this recipe an extra depth of flavor that will keep you & your loved ones satisfied in no time!**

### Instructions

1. Preheat oven to 375°F.
2. Generously butter a 9" x 5" loaf pan, a 13" x 9" baking pan, or line a rimmed baking sheet with parchment paper. Set aside.
3. Place all ingredients except for meat in a large bowl and using your (very clean) hands, mix everything well. Add the meat and mix only until everything becomes homogeneous - do not overmix.
4. Place the meatloaf mixture in your prepared pan or shape into a rectangle on the baking sheet. If you use the baking sheet, cover the meat with foil or parchment and place a pan of hot water in the oven to keep the top from cracking.
5. Place in the oven and bake until firm and no longer pink, 60-75 minutes. The internal temperature should read 375°F.
6. Add Marinara Sauce, as much as you like.
7. Let sit for 10 minutes, then serve.