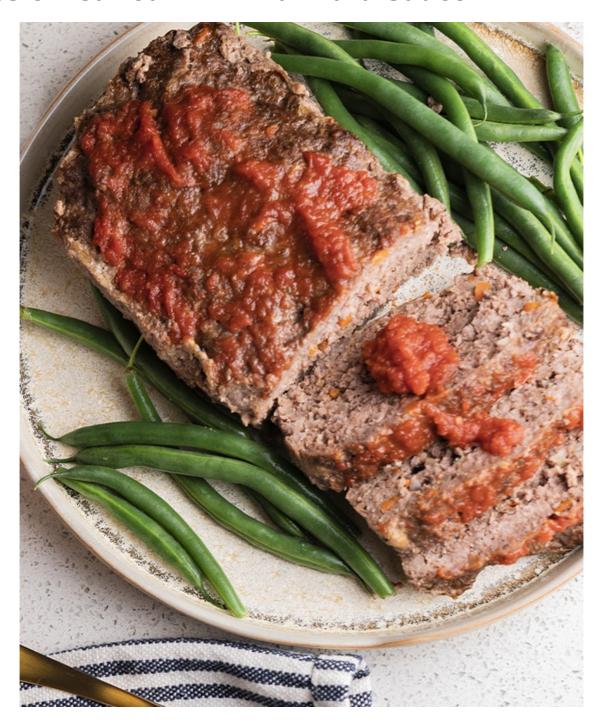


Classic Meatloaf with Marinara Sauce



Preparation time: 90 min

Difficulty: Medium

Ingredients

• Bubbly water: 1/4 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 cupsSea salt: 2 tsp

For this recipe we used:

Crushed Tomatoes with Garlic 3/4 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.