

# Classic Meatloaf

## Ingredients

- 1 ½ lbs ground beef (96% lean) or turkey breast (99% lean)
- ¾ cup Quaker® Oats (quick or old fashioned, uncooked)
- ¾ cup finely chopped onion
- ½ cup ketchup
- 1 egg, lightly beaten
- 1 tbsp Worcestershire sauce or soy sauce
- 2 cloves garlic, minced
- ½ tsp salt
- ¼ tsp black pepper

## How to make it

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.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	50-60 min	60 min	6-8

## Made with



Quaker® Oats-Old Fashioned