

Meatloaf with Mushroom Gravy

Cooking Instructions

This dish has 2 parts: Meatloaf and Mushroom Gravy.

Note: For best results, pop the frozen/thawed meatloaf out of the disposable pan and place it in a larger, greased casserole dish — or on a parchment-paper-lined baking pan — to bake. This lets the heat circulate around the entire loaf during cooking. During cooking, lighter “jellied” protein and liquid will form on and around the meatloaf. This is normal and does not impact taste. Simply wipe away the jellied protein and slice before serving.

Meatloaf Cooking Method – Choose One:

Freezer to Oven: Preheat oven to 350°F. Remove meatloaf from pan and place on a baking tray lined with parchment paper or foil. Cover lightly with aluminum foil for the first hour of baking. Bake for approximately 1 1/2–2 hours, until internal temperature is reached.

Thawed: Preheat oven to 350°F. Bake thawed meatloaf, lightly covered with aluminum foil, for 45 minutes to 1 hour, until internal temperature is reached. Uncover after the first 30 minutes of baking time.

Mushroom Gravy: The gravy is in a separate 16 oz container. While meatloaf cooks, pop frozen mushroom gravy out of container and place it in a medium saucepan on low heat, stirring occasionally. This allows the gravy to gently melt/defrost as the meatloaf is cooking. When the meatloaf is done, take 1–3 Tbsp of meatloaf drippings, if there are any, and add to the mushroom gravy. Raise heat to medium-high and stir sauce continuously until it reaches your desired gravy thickness. Gravy will thicken slightly as it cools.

Internal temp: 165°F.

Serving Suggestion: Mashed potato, green beans. Cabernet.

Please Note: Cooking times are estimates and vary based on your actual oven or stovetop, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers — they are inexpensive, convenient, and very easy to use.



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