BBQ Glazed Mozzarella Meatloaf

Cooking Instructions

This dish includes 2 parts: Meatloaf and BBQ Glaze.

Note: For best results, pop the frozen or 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 may form in the bottom of the pan. This is normal and in no way impacts taste. Simply wipe away the jellied protein, and slice before serving.

Thaw Glaze.

Meatloaf Cooking Method – Choose One:

> **Freezer to Oven:** Preheat oven to 350F. Place pan on baking sheet. Bake frozen meatloaf, covered with aluminum foil, for 1 1/2 to 2 hours, uncovering after 1 hour, until internal temp is reached. Spoon glaze over top during the last 15 minutes of baking. Let stand 10 min before slicing.
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> **Thawed:** Preheat oven to 350F. Bake thawed meatloaf, covered with aluminum foil, for 45 minutes to 1 hour 15 min, uncovering after 30 minutes. Spoon glaze over meatloaf during the last 15 minutes of baking. Let stand 10 min before slicing.

Internal Temperature: 165F.

Serving Suggestions: Mashed potatoes, green beans. Cabernet.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, 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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