Quinoa Turkey Meatloaf

Cooking Instructions

This dish includes 2 parts: Meatloaf and Tomato Glaze.

Thaw Glaze: It will be spooned over meatloaf toward the end of baking.

Note: Please turn the frozen or thawed meatloaf out (invert) into a larger, greased casserole dish 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.

Meatloaf Cooking Method – Choose One:

> **Freezer to Oven:** Preheat oven to 350F. Bake frozen meatloaf, uncovered, 75 minutes. Cover top with glaze and bake 15-45 min more until internal temp is 165F. Let stand 10 minutes before slicing.
>
> **Thawed:** Preheat oven to 350F. Bake thawed meatloaf, uncovered, 60 min. Spoon glaze over top and bake 15 min or until internal temp is 165F. Let stand 10 minutes before slicing.

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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