



FINCH + FENNEL

## Meatloaf with Gravy

Our Portobello Mushroom Finishing Sauce makes a quick gravy for this classic meatloaf.

PREP TIME: 5 Minutes  
COOK TIME: 55 Minutes  
SERVINGS: 4

### INGREDIENTS:

1 lb Ground Beef  
¾ lb Ground Pork  
2 tsp Onion, grated  
2 Medium Garlic Cloves, minced  
1 Egg, lightly beaten  
¼ c Quick-Cooking Oats  
1 ½ tsp Ground Oregano  
½ tsp Garlic Salt  
1 tsp Onion Powder  
1 bottle F+F Rich + Savory Portobello  
Mushroom Finishing Sauce



### INSTRUCTIONS:

1. Preheat oven to 350°F. Spray 10-inch loaf pan with cooking spray.
2. Place beef, pork, grated onion, minced garlic, lightly beaten egg, oats, oregano, garlic salt & onion powder in large bowl, & mix by hand until well combined.
3. Press mixture into the loaf pan & bake at 350°F, until internal temperature reaches 155°F, approximately 45 to 60 minutes.
4. While meatloaf bakes, warm F+F Portobello Mushroom Finishing Sauce in a small sauce pan. Do not boil.
5. When fully cooked, remove the meatloaf from the oven & let it rest for 10 minutes. Slice and serve with warm F+F Portobello Mushroom Finishing Sauce.

*Enjoy!*

