



Fall Menu: Smothered Meatloaf Dinner

Ingredients	Quantity	Product	Procedures
Meatloaf	2 slices		Place meatloaf on grill set at 350 degrees. Lightly drizzle with margarine. Grill approximately 2 minutes. Flip and cook for an approximately 2 more minutes. (A dome lid is suggested to help heat meatloaf thoroughly. Be careful not to burn.) Overlap cooked meatloaf to the left side of oval plate
Sliced Onion	3 oz. (15 rings)		While meatloaf is cooking. Place onions and mushrooms on grill set at 350 degrees. Drizzle lightly with liquid butter. Grill vegetables until cooked tender (do not burn). When cooked place onions and mushrooms on top of meatloaf.
Mushrooms	2 oz.		
Beef Gravy	2 oz.		Place one 2 oz. ladle on top of meatloaf.
Side Order	2 oz.		Follow proper recipe for choice of sides
Breadstick	1 each		Place thawed breadstick into rotary toaster. When the breadstick drops, pull from toaster and lightly brush with garlic butter. Place on right side of entrée.

Plating Procedures

Oval Plate

Plating Image

Togo Packaging

Large Plastic Clamshell
Flatware/Napkins

HACCP

Gloves must be worn while preparing all ready to eat foods.
Wash, rinse & sanitize all utensils that are in contact with this product.