

TUSCAN MEATLOAF

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Directions Needed on hand to complete this freezer meal: ½ cup marinara sauce. Completely thaw in refrigerator. Preheat oven to 350°F/180°C. Remove foil and plastic wrap from baking dish and replace foil. Bake for 1½ hours, or until a thermometer inserted into center reads 160°F/70°C. Remove foil during final 20 minutes of cooking and top meatloaf with marinara sauce.

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