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Meat Loaf

Ingredients:

1 pound lean ground beef ³/₄ cup rolled oats, (quick or old fashion, uncooked) 1 egg, beaten ¹/₂ cup 1% milk ¹/₄ cup chopped onion ¹/₂ teaspoon salt ¹/₄ teaspoon pepper

Makes 6 servings - 41% calories from fat

Serving Size		-	
Servings Pe	r Containe	er 6	
Amount Per Ser	rving		
Calories 20	0 Calo	ories fron	n Fat 80
		% Da	aily Value
Total Fat 9g			14%
Saturated Fat 3.5g			18%
Trans Fat	0g		
Cholesterol 85mg			28%
Sodium 270mg			11%
Total Carbo	hydrate	9g	3%
Dietary Fiber 1g			4%
Sugars 2g]		
Protein 19g	-		
Vitamin A 29	· · ·	Vitamin (2.00/
	•		
Calcium 4%		ron 15%	
*Percent Daily V diet. Your daily v depending on yo	alues may be	e higher or	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber	Less than Less than Less than Less than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g

Instructions:

- 1. Combine all ingredients thoroughly and pack into a loaf pan or pan of similar shape.
- 2. Bake in preheated moderate 350° F oven for about 1 hour.
- 3. Let stand 5 minutes before slicing.

Note:

• Serve this same recipe in the shape of hamburgers, cooking in skillet over moderate heat.



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