

Name _____

Marvelous Meatloaf Delight

Short Answer Key

1. You can use your hands to shape the meatloaf into a loaf shape.
2. You know the meatloaf is cooked through when a meat thermometer inserted into the center reads 160°F (71°C).
3. Letting the meatloaf rest for a few minutes allows the juices to redistribute, making it more flavorful and easier to slice.
4. To make a spicier meatloaf, you can add ingredients like diced jalapeños or crushed red pepper flakes to the mixture.
5. Side dishes to serve with meatloaf can include mashed potatoes, green beans, corn, or a fresh garden salad.

