



# MEAT LOAF PAN

## USER MANUAL & RECIPE BOOK



**AFTER SALES SUPPORT**

USA 1 800 681 2207 info@product-help.co

PRODUCT CODE: 44373-14

Thank you for choosing a Crofton line of products. You can rest assured that in addition to the 5 year warranty you have the added peace of mind of after sales support by phone or email.

### LIMITED WARRANTY

This product is warranted to be free of defects in material and workmanship, under normal household use, for a period of five (5) years. If your product should prove to be defective within this period of time we will repair or replace it at our option.

This warranty excludes damage caused by accident, misuse or abuse, including but not limited to overheating, scratches, discoloration, stains or any other damage that does not impair the use and performance of the product.

Except where prohibited by law, this warranty excludes all incidental and consequential damages.

### FOR SERVICE CONTACT

Phone: 1 800 681 2207  
 Mon-Fri, 8am-5pm EST  
 Email: [info@product-help.co](mailto:info@product-help.co)

## Feta-Stuffed Turkey Meat Loaf with Tzatziki Sauce

A greek-style take on turkey meat loaf, the result is a unique taste the family will surely love! You may use fresh or frozen spinach in this recipe.

**Servings:** 6 to 8 servings

### Ingredients:

Meat Loaf:

1 medium onion, chopped  
 1 tbsp olive oil  
 1 package frozen spinach, thawed  
 2 lbs ground turkey  
 1/2 cup bread crumbs  
 1/4 cup chicken stock  
 1 large egg, lightly beaten  
 2 tbsp worcestershire sauce  
 1 cup crumbled feta cheese  
 Salt and pepper

Tzatziki Sauce:

1 cup yogurt  
 1 tbsp lemon juice  
 1 clove garlic, finely minced  
 1/2 medium cucumber, thinly sliced  
 1 tsp chopped, fresh dill

### Directions:

1. Prepare your Meat Loaf Pan with a non-stick cooking spray. Preheat the oven to 325°F.
2. Heat oil in a large skillet over medium heat. Stir in onions, salt and pepper and saute until onions are translucent but not browned, about 15 minutes. Add in spinach and stir.
3. In a large mixing bowl, combine onion mixture, turkey, bread crumbs, chicken stock, egg and worcestershire sauce. Mix very well.
4. Place half of the turkey mixture in you Meat Loaf Pan. It should be approximately 1" thick. Cover with feta cheese, pressing on feta to adhere to meatloaf. Place remaining turkey mixture on top of the cheese and smooth the top of the loaf.
5. Bake for 60 minutes, or until internal temperature reaches 160°F. Prepare Tzatziki Sauce by combining all ingredients and stir well. Chill the sauce until ready to serve. Drizzle sauce over each serving, and enjoy!

## Italian Meat Loaf

You will love the garlic aroma of this Meat Loaf dish. Simple to prepare and with basic ingredients, the whole family can enjoy this Italian Meat Loaf.

**Servings:** 6 servings

### Ingredients:

2 pounds ground beef (medium or lean)  
1 cup seasoned bread crumbs  
2 tablespoons finely minced garlic  
5 tablespoons grated parmesan cheese  
5 tablespoons minced parsley  
1/2 teaspoon salt  
1/2 teaspoon fresh ground pepper  
2 eggs  
1/2 cup ketchup, to taste

### Directions:

1. Prepare your Meat Loaf Pan with a non-stick cooking spray. Preheat the oven to 350°F.
2. Mix 1/2 cup bread crumbs, cheese, parsley, garlic, salt and pepper, reserving the remaining bread crumbs to use as necessary.
3. Add the meat and use a fork to mix the ingredients uniformly.
4. Add eggs and mix thoroughly into the mixture with a fork. If the mixture is too wet and not sticky, add more bread crumbs.
5. With the insert inside the Meat Loaf Pan, add the mixture and smooth the top. Layer the top with ketchup as desired.
6. Bake for 70 minutes. Slices best when cooled and tastes even better reheated as leftovers!

## CONGRATULATIONS!

You have made an excellent choice with the purchase of this quality Crofton product. By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards of performance and safety, supported by the high quality standards of ALDI.

We want you to be completely satisfied with your purchase. This Crofton product is backed by a comprehensive manufacturer's 5 year warranty and an outstanding after sales service through our dedicated Helpline.

We hope you will enjoy using your purchase for many years to come.

If you require technical support or in the unlikely event that your purchase is faulty please telephone our Helpline for immediate assistance. Faulty product claims made within the 5 year warranty period will be repaired or replaced free of charge provided that you have satisfactory proof of purchase (keep your receipt safe!).

### Meat Loaf Pan Set contains:

- 1 Meat Loaf Pan
- 1 Removable Insert Pan
- 1 User Guide

**GENERAL INFORMATION & SAFETY**

- Before using your new Meat Loaf Pan Set wash it in warm soapy water with a sponge or dishcloth, rinse thoroughly and dry.
- Always use nylon, silicone or wooden utensils. Metal utensils will scratch the non stick surface and damage your Meat Loaf Pan.
- Always take care when moving or lifting a hot Meat Loaf Pan. It is recommended to use protective gloves or oven mitts to prevent injuries.
- Use protective hot pads or oven mitts when placing hot bake ware on a counter top.
- Never use an abrasive cleaner or scouring pad of any kind on this bake ware. Wash with hot soapy water only after the Meat Loaf Pan has cooled. Hand washing is recommended. Rinse and dry thoroughly before storing.
- Do not use in a microwave or under a broiler. Your Meat Loaf Pan is heat resistant to 440°F.

**GETTING STARTED**

1. Pre-heat your oven as instructed by your recipe.
2. Apply non-stick spray to the Meat Loaf Pan and insert.
3. With the insert inside the pan add the Meat Loaf mixture. If you are using sauce, flatten the top of the mixture so the sauce will stay in place during baking.
4. Use the baking time listed in your recipe.
5. Use hot pads or oven mitts to remove the Meat Loaf Pan once baking is completed taking care to lift the Meat Loaf Pan and not the insert.
6. Gently slide a nylon or silicone spatula down each side of the pan to ensure the insert can be removed easily.
7. Again using hot pads or oven mitts remove the insert from the meat loaf pan and using a nylon or silicone spatula, slide the meat loaf onto a cutting surface.
8. Once the Meat Loaf Pan and insert have cooled, wash in hot soapy water and dry immediately so the pan will be ready for your next meat loaf.

**The No-Fuss Classic Meat Loaf**

This easy Meat Loaf is a great recipe that tastes fantastic with minimal effort. If you want to add some spice, swap out 1 pound of the ground meat for 1 pound of hot italian sausage. Just remove the casing and crumble the sausage meat before mixing.

**Servings:** 6 to 8 servings

**Ingredients:**

3/4 cup onion, diced  
2 pounds ground meat, meat loaf mix (ground pork, beef and veal)  
1/2 cup ketchup  
1/2 cup mustard, Dijon for an added bite  
2 eggs, beaten  
1 cup seasoned bread crumbs  
Salt and pepper

**Directions:**

1. Preheat the oven to 350°F.
2. In a large mixing bowl, combine all ingredients and mix until evenly combined.
3. Add salt and pepper as you prefer.
4. Place the mixture into your Meat Loaf Pan. Place in the oven and cook for 60 minutes.
5. For an easy glaze you can top the loaf with barbecue sauce or ketchup half way through cooking.
6. Serve and enjoy!