




Volcanic Meatloaf - USDA Recipe D580



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Makes: 25 or 50 Servings

Directions for:

25 Servings

50 Servings

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Water

3 cups

1 qt 2 cups

1. Rinse lentils and sort out any unwanted materials. Drain well. Combine lentils and water in a stock pot. Bring to a boil. Reduce heat and simmer, uncovered, until lentils are tender, about 20 minutes.

*Lentils, red, dry

10 1/2 oz

1 2/3 cups

1 lb 5 oz
3 1/3 cups

2. Critical Control Point: Cool to 70 °F or lower within 2 hours and 40 °F or lower within 6 hours.

Raw ground beef (no more than 15% fat)

3 lb 2 oz
1 qt 2 cups
6 lb 4 oz
3 qt

3. In a large mixer, add ground beef, milk, eggs, oats, tomato paste, mustard, parsley, granulated garlic, onion, celery seed, pepper and cheese. Fold in lentils. Mix well.

Nonfat milk

1 3/4 cups
3 1/2 cups

Egg whites

5 1/2 oz
2/3 cup

11 oz

1 1/3 cups

Oats, rolled, quick, dry

4 oz

1 1/8 cups

8 oz

2 1/4 cups

Canned no-salt-added tomato paste

3 1/2 oz

1/3 cup

7 oz

2/3 cup

yellow mustard

6 1/2 oz

3/4 cup

13 oz

1 1/2 cups

Dried parsley

3 Tbsp

1/4 cup

Granulated garlic

1 Tbsp 1 tsp

2 Tbsp 2 tsp

Dehydrated onion flakes

1 Tbsp 1 tsp

2 Tbsp 2 tsp

Celery seed

1 1/2 Tbsp

3 Tbsp

Ground black pepper

2 1/4 tsp

1 1/2 Tbsp

Low-fat mozzarella cheese, low-moisture, part-skim, shredded

6 1/2 oz

1 3/4 cups

13 oz

2 1/2 cups

4. Portion using a No. 6 scoop (5 1/2 oz) onto a parchment lined sheet pan (18" x 26" x 1") lightly coated with pan release spray. For 25 servings, use 1 pan. Make 25 meatloaves. For 50 servings, use 2 pans. Make 50 meatloaves.

5. Bake: Conventional oven: 400 °F for 25-30 minutes. Convection Oven: 375 °F for 15-20 minutes.

6. Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

7. Critical Control Point: Hold for hot service at 135 °F or higher.

8. If desired serve with catsup and mustard.

9. Serve 1 meatloaf.

Serving

See Notes

Notes

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #3: Complex Food Preparation

Serving

NSLP/SBP Crediting Information: 1 meatloaf provides: Legume as Meat Alternate: 2 1/2 oz equivalent meat/meat alternate.

Legume as Vegetable: 1 3/4 oz equivalent meat/meat alternate, 1/8 cup legume vegetable, and 1/8 cup other vegetable.

CACFP Crediting Information: 1 meatloaf provides: Legume as Meat Alternate: 2 1/2 oz meat/meat alternate.

Legume as Vegetable: 1 3/4 oz meat/meat alternate and 1/4 cup vegetable.

Language

English



[Find tips and resources](#) for safe food handling and proper cooking temperature guidance.

