

NQM CLASSIC MEATLOAF WITH SWEET CHIPOTLE GLAZE



Prep time: 15 minutes, 1 hour to cook
Makes: 6-8

Pairs well with: roasted or mashed potatoes, green beans and/or roasted root vegetables

Meatloaf Ingredients:

- 1 ½ lbs. ground beef
- 1 ¼ Cup diced yellow onion
- 2 garlic cloves, minced
- 2 Tbsp. ketchup
- 1 Tbsp. yellow mustard
- 1 tsp. Worcestershire sauce
- 1 ½ tsp. kosher salt
- ½ tsp. paprika
- ½ tsp. dried parsley
- ½ tsp. dried basil
- ½ tsp. dried oregano
- ½ tsp. ground black pepper
- 2 eggs
- ½ Cup Panko crumbs
- ½ Cup whole milk

Sweet Chipotle Glaze:

- ½ Cup ketchup
- 1 Tbsp. brown sugar
- ½ tsp. ground chipotle powder

Method:

1. DfY\YUhcj Yb'hc" +) 'XY[fYYgUbX"]bYUVU_]b['g\YYhk]h' dUFWa YbhdLdYf"
2. #bUga U`Vck`a]l]hc[Yh\Yf'hY'a]_`UbX'hYDUb_c Vh' a Vg`gYhUj]XY"
3. #bU`Uf[Y'a]l]b[`Vck`UXX`U`cZhY'a YUhcUZ]b[fYX]Ybhgfbc]bW X]b['h\Y[`UHY]b[fYX]Ybhg`UbX'a]l `U`hc[Yh\Yf'k]h' mci f`UbXg'cf'a]l [Ybhmi g]b[`Ug]UbX]b['a]l Yf'k]h' UdLXX`Y`UfUW'a Ybh':]bU`nzUXX]b mci f`dUb_c Vh' a Vg#a]_`a]l hi fYzUbX'a]l `i bh] `U`]g]bVtfdcfUHYX"
4. @]Zhmci f'a YUhcUZci hcZhY`dUb`UbX`ZfY`Zcf' `U`cUZcb mci f`dUFWa Ybh`]bYX`VU_]b['g\YYh'
5. D`UW]b mci f`dfY\YUHYX`cj Yb`UbX`VU_Y`Zcf' ` `a]bi hYg'
6. A YUbK`Yza U_Y`mci f`gk`YhW]dchY[`UHY`Vma]l]b[`hc[Yh\Yf'hY`_YhWi dzVfck b'g [UfzUbX`W]dchY`dck XYf]b`Uga U`Vck`"
7. 5Zhf mci f'a YUhcUZ`UgVt`_YX`Zcf' ` `a]bi hYg`hcd`mci f'a YUhcUZk]h' h\Y`gk`YhW]dchY[`UHY`UbX`fYh`fb`hc`hY`cj Yb`UbX`Vt`_Zcf`%`a]bi hYga cfYzcf`i bh] h\Y'a YUh]gZ` `mVt`_YX`h'fci [`UbX]b hYfbU`hYa dYfUhi fY`Ug`fYUW`%`)!%\$`XY[fYYg'
8. F Ya cj Y`Zca `cj Yb`UbX`YhfYg`Zcf`%`a]bi hYg`WZcfY`gYf]]b["

Notes:

- This recipe can easily be doubled, however, rather than making one huge loaf, divide it into two loaves to save on cooking time.
- Need it dairy free? The whole milk can be swapped out for chicken or beef broth and taste just as good.
- Panko crumbs can easily be substituted with crushed up saltines, breadcrumbs, or crushed potato chips. If you need it Gluten free, substitute the Panko crumbs with almond flour or crushed up Chex cereal.
- Chipotle powder is that spice you never knew you needed in your life! It is super versatile and gives a warm, smoky heat to your dishes. It can be found at most grocery stores in the Hispanic food aisle.
- If you don't have chipotle powder, you can substitute with ¼ tsp smoked paprika and ¼ tsp. cayenne or sriracha sauce.

HOW DID YOU LIKE IT?

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