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This meatloaf is made with ground turkey instead of beef. Frankly, I like it better than beef because it is juicier and the flavor is more subtle. This is what you are going to need for this:

- 1 pound ground turkey
- 1 small yellow onion, chopped
- 1/2 cup bread crumbs
- 1 egg
- 4 Chipotle peppers with their adobo - 2 for the meatloaf and 2 for the glaze
- 1 tsp prepared horseradish
- 2 tsp Worcestershire sauce
- 1 cup BBQ sauce of your choice - 1/2 for the loaf and 1/2 for glaze
- 1 cup shredded cheese (I used smoked shredded cheese from Trader Joes)
- Salt & Pepper

Preheat the oven to 375 degrees.

Place all of the ingredients in a bowl - except 1/2 of the BBQ sauce and 2 of the Chipotle peppers. Mix well. Form into a loaf and place on a baking/roasting pan.

Mash the remaining BBQ sauce with the remaining Chipotle pepper. Brush half of it on the meatloaf as a glaze.

Place in oven and bake for 30 minutes. Apply the remaining BBQ/Chipotle sauce and bake for an extra 30 minutes or until loaf is cooked through.

Remove from oven and allow sitting for about 10 minutes. Slice and serve. Enjoy!

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