



Bacon-Wrapped Herb Meatloaf with Orange-Chili Glaze

Prep: 40 minutes plus standing

Bake: 1 hour • Serves: 8

Meatloaf

- Nonstick cooking spray
- 1 medium yellow onion, chopped (about 1½ cups)
- 3 tablespoons olive oil
- 4 garlic cloves, minced
- 3 cups quartered white mushrooms (about 8 ounces)
- 2 large eggs
- 1 cup less-sodium beef broth
- 2 tablespoons chopped fresh rosemary leaves
- 2 tablespoons Dijon mustard
- 2 tablespoons Worcestershire sauce
- 2 teaspoons kosher salt
- 1 teaspoon fresh ground black pepper
- ¾ cup finely crushed cornflakes
- 3 pounds 80% lean ground chuck
- 12 slices thick-cut bacon

Glaze

- ⅓ cup chili sauce (such as Heinz®)
- ⅓ cup fresh squeezed orange juice
- 3 tablespoons light brown sugar
- 1 tablespoon orange zest
- 1 teaspoon fresh ground black pepper

1. Prepare Meatloaf: Adjust oven rack to middle position; preheat oven to 350°. Line rimmed baking pan with aluminum foil; spray with cooking spray. In large skillet, cook onion in oil over medium-high heat 5 to 7 minutes or until onion begins to brown, stirring occasionally. Add garlic and mushrooms; cook 5 to 7 minutes or until mushrooms begin to soften, stirring occasionally. Remove from heat.

2. Meanwhile, prepare Glaze: In small bowl, stir chili sauce, juice, sugar, zest and pepper.

3. In large bowl, whisk eggs; stir in broth, rosemary, mustard, Worcestershire, salt and pepper. Add cornflakes, ground chuck and mushroom mixture; gently mix until just combined.

4. Transfer meatloaf mixture to prepared pan; with wet hands, gently form into 6 x 12-inch loaf and brush with about ¼ cup glaze. Lay bacon slices crosswise over loaf, slightly overlapping; tuck ends under loaf and brush with about ¼ cup glaze.

5. Bake loaf 40 minutes; brush with remaining glaze. Bake 20 minutes longer or until bacon begins to crisp and internal temperature of loaf reaches 160°. Let stand 15 minutes before serving.

Approximate nutritional values per serving:

563 Calories, 40g Fat (14g Saturated), 156mg Cholesterol, 1324mg Sodium, 19g Carbohydrates, 2g Fiber, 32g Protein