

Polynesian Meatloaf

Ingredients:

- 1 lb ground turkey (or ground chicken)

- 1 lb ground pork (if pork not available, use 2 lb ground turkey/chicken+ ¼ cup heavy whipping cream)

- 1 medium onion, finely chopped

- 1 medium bell pepper, finely chopped (optional)

- 4 garlic cloves, finely chopped
- 2 eggs
- ⅓ cup Chick-fil-A® Polynesian Sauce
- 1 cup breadcrumbs
- 1 tbsp Worcestershire sauce
- 2 tbsp chopped fresh parsley (or 1 tbsp dried)



Ingredients (continued):

- ½ tsp kosher salt
- ½ tsp black pepper
- ½ tsp smoked paprika
- ¼ tsp crushed red pepper flakes
- ⅓ cup Polynesian Sauce

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Directions:

Wash hands for 20 seconds using soap and warm water. If not using chicken immediately, pop in the fridge as soon as possible after purchase and remove once ready for prep.

1. Preheat oven to 375 degrees.
2. Prepare a loaf pan – line with parchment or foil to overlap edges to easily remove meatloaf.
3. In a medium mixing bowl, add all ingredients for meatloaf (not topping) & mix together until ingredients are thoroughly combined.
4. Press into lined loaf pan and bake in center of oven for 40 minutes.
5. After 40 minutes, spread Polynesian sauce to cover meatloaf top. Bake for 12-15 more minutes. Internal temp should be 165 or higher.



Directions (continued):

6. Remove from oven and let cool for 5 minutes in pan.
7. Remove from pan carefully and use reserved Polynesian drippings from pan as sauce.
8. Delicious served diner-style with mashed potatoes & green peas. Use leftover meatloaf slices to make toasted meatloaf patty melts. Enjoy!