

TURKEY BACON-WRAPPED MEATLOAF WITH BBQ GLAZE




Our Turkey Bacon-Wrapped Meatloaf is a delicious and easy win for your K-12 menu! We take tender meatloaf and wrap it in savory turkey bacon, then add a mild, tangy BBQ glaze. This makes an appealing, sliceable loaf that kids will love. It's a simple way to serve a hearty, kid-approved protein with less work for your kitchen.

Ingredients:

- Pre-Cooked Meatloaf #175160
- 10-12 slices turkey bacon (enough to wrap the meatloaf)
- $\frac{3}{4}$ - 1 cup mild barbecue sauce

Instructions:

1. Preheat and prep: Preheat your oven to 375°F (190°C). Line a baking dish or a rimmed baking sheet with parchment paper or aluminum foil for easy cleanup.
2. Form meatloaf: Place the thawed pre-cooked meatloaf in the center of your prepared baking dish. Gently shape it into a cohesive loaf. If your meatloaf is unseasoned, you can gently mix in garlic powder and onion powder before shaping.
3. Wrap with bacon: Carefully arrange the slices of turkey bacon over the top and sides of the meatloaf, overlapping slightly, until the entire top and sides are covered. The bacon should adhere as it cooks.
4. Initial bake: Place the wrapped meatloaf in the oven. Bake for 25-35 minutes, or until the turkey bacon starts to crisp.
5. Glaze: Remove the meatloaf from the oven. Using a basting brush, generously coat the entire top and sides of the meatloaf with the mild barbecue sauce.
6. Final bake: Return the meatloaf to the oven and bake for an additional 10-15 minutes, or until the glaze is caramelized and the turkey bacon is fully crisped.
7. Rest and slice: Let the meatloaf rest for 5-10 minutes before slicing into desired portions. This allows the juices to redistribute, ensuring a more tender slice.

Product	Description	Code #	Pack Size
 Sandridge® Fully Cooked Meatloaf with Sauce	Savory ground beef with crunchy green pepper, onion, and celery, bound by fluffy breadcrumbs, and seasoned to perfection. A zesty tomato sauce, and sweet brown sugar, blankets the top with a caramelized glaze that begs to be devoured.	175160	175160

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

