



Hoisin Glazed Asian Style Chicken Meatloaf

2 pounds ground chicken
½ tsp. sesame oil
1 tsp. Worcestershire sauce
1 TBS soy sauce
2 scallions – white, light green and dark green chopped
2 garlic cloves – minced
2 TBS finely chopped red bell pepper
1 TBS finely chopped chili pepper – optional
1 – 1 inch piece fresh ginger grated
2 TBS cream – heavy, whipping or sour cream
1 cup bread crumbs
1 tsp. dry mustard
Salt & Pepper

Preheat oven to 375 degrees.

Place all the ingredients in a bowl. Mix it well. Place the meat in the middle of an aluminum foil lined roasting pan. Form a loaf. Cover with half of the Hoisin glaze.

Bake meatloaf for 30 minutes. Apply the rest of the Hoisin glaze and cook for another 30 minutes or until loaf is cooked through. Remove from oven and allow sitting for 10 minutes before slicing.

FOR THE GLAZE:

¼ cup Hoisin sauce
2 TBS rice vinegar
1 tsp. honey
2 garlic cloves – minced and mashed to a paste

Whisk all ingredients in a bowl.