



**PREP TIME : 10 MIN**

**COOK TIME : 01 H 20 MIN**

**SERVES : 6**

## ***Ingredients :***

- ***1 1/2 lb (700 g) ground beef***
- ***1 lb (500 g) ground pork***
- ***1 cup (250 mL) VH<sup>®</sup> Sweet Thai Chili Sauce***
- ***1 cup (250 mL) onion, finely chopped***
- ***2 tbsp (30 mL) Worcestershire sauce***
- ***2 eggs***
- ***1/2 cup (125 mL) bread crumbs***
- ***1 1/2 tsp (7 mL) salt***
- ***2 tsp (10 mL) dried oregano or thyme***

## ***Directions :***

- 1. Mix all of the ingredients together with 1/2 cup (125 mL) of VH<sup>®</sup> Sweet Thai Chili Sauce, reserving the other half for the glaze.***
- 2. Place loaf pan on a baking sheet, pack mixture into loaf pan. Spread remaining chili sauce over the meatloaf.***
- 3. Cook in a 350°F (175°C) oven for 1 1/2 hours, or until a meat thermometer reads 160°F (70°C).***

## ***Tips:***



# Chili Glazed Meatloaf

*Slices of leftover meatloaf are great on sandwiches with lettuce, tomato and mayonnaise.*

*This simple to prepare meatloaf will become a tasty family favourite.*