



Asian Chicken Meatloaf

Yield: 6 servings

INGREDIENTS	MEASUREMENTS
Glaze	
Hoisin sauce	¼ cup
Teriyaki sauce	¼ cup
Meatloaf	
Ground chicken	1 lb
Large eggs, lightly beaten	2 each
Panko breadcrumbs	1 ½ cups
SupHerb Farms Fusions® Asian Mirepoix Blend	¾ cup
SupHerb Farms Fusions® Ginger Cilantro Sesame Paste	2 Tbsp
Salt	½ tsp
Pepper	1 tsp
Sesame oil	1 tsp
Soy sauce	1 Tbsp

GLAZE PREPARATION

1. Add hoisin and teriyaki sauces to a mixing bowl.
2. Blend well and set aside.

MEATLOAF PREPARATION

1. Preheat oven to 350°.
2. Add all the meatloaf ingredients to a large mixing bowl.
3. Blend well and place into a loaf pan.
4. Pour glaze over the top of meatloaf.
5. Bake for 55 minutes.

TO SERVE

Allow to cool for 5 minutes, and then serve.