

# Chili Cheese Meatloaf

Meatloaf. The word typically does not drum up joy and excitement. For this reason, I figured I would try to spice up (pun intended) a new meatloaf recipe. Chili with beans and ground beef is a great flavor combination, and it transfers very well to meatloaf. This recipe uses our Pastamore Fresh Jalapeño Oil and our Pastamore Traditional Barrel-Aged Balsamic Vinegar.

## Ingredients:

Servings - 6

1 lb - 85/15 ground beef

1 15 oz can - chili beans

3/4 cup - bread crumbs (or instant oatmeal)

1/2 cup - shredded cheddar cheese

[1/2 Tbsp - Pastamore Fresh Jalapeño Oil](#)

[1 Tbsp - Pastamore Traditional Barrel-Aged Balsamic Vinegar](#)

1/2 tsp - salt

1/4 tsp - black pepper

1/4 tsp - garlic powder

1/2 tsp - your favorite BBQ seasoning (or 1/8 tsp paprika, 1/4 tsp chili powder, 1/8 tsp garlic powder)

1 egg - lightly beaten

As needed - ketchup

## Directions:

1. Preheat oven to 375°F.
2. Open the beans, and drain them over the sink using a colander. Leave them to drain for at least 5 minutes but do not rinse the beans. Crack an egg in to a large mixing bowl and lightly beat. Add all of the ingredients except the [Pastamore Fresh Jalapeño Oil](#) to the bowl. Use your hands to mix the meat until all of the ingredients are evenly distributed. Form into a 'loaf' shape, and place into a large baking dish. Do not use a meatloaf or bread pan! Cooking in a baking dish allows the meat to cook evenly, for the entire exterior to get a crust, and for excess fat to drip off.
3. Place the meatloaf in the oven. Cook for twenty minutes. While cooking, combine ~2 Tbsp of ketchup with the [Pastamore Fresh Jalapeño Oil](#). After the twenty minutes has been reached, brush or spoon the ketchup on top of the meatloaf. Return to the oven and continue

cooking for another 5-15 minutes. The meatloaf is done when the internal temperature reaches 165°F. Be sure to temp in the thickest part of the meatloaf in the middle.

4. Remove from the oven and allow to sit for 10 minutes before cutting. Serve with a baked potato and enjoy!