

Honey Barbecue Bacon Meatloaf

Ingredients

1/3 cup barbeque sauce
2 tablespoons honey
1 teaspoon Sriracha sauce
1 lb lean (at least 80%) ground beef
3/4 cup Progresso™ plain panko crispy bread crumbs
2 slices bacon, chopped
1/4 cup finely chopped onion
2 cloves garlic, finely chopped
2 eggs
3/4 teaspoon salt



1. Heat oven to 350°F. Line 15x10x1-inch baking pan with foil; spray with cooking spray. In small bowl, stir together barbeque sauce, honey and Sriracha sauce; set aside.
2. In large bowl, stir beef, bread crumbs, bacon, onion, garlic, eggs, salt and 2 tablespoons of the barbeque sauce mixture until well mixed. Place mixture in pan; form a loaf (about 7x4x2 inches). Top loaf with remaining barbeque sauce mixture.
3. Bake 45 to 50 minutes or until meat thermometer inserted in center of loaf reads 160°F.