

Chipotle Mini Meatloaves

Recipe by A Kitchen Hoor



Ingredients

- 1 pound ground turkey (93/7)
- 2 tablespoons chipotle chiles in adobo, chopped
- 2 teaspoons chili powder
- 1 teaspoon ground cumin
- 1 teaspoon dried oregano
- 1/2 teaspoon garlic salt
- 1/4 teaspoon black pepper
- 1/2 cup fat free cheddar cheese, shredded
- 1/2 cup ketchup
- 2 tablespoons adobo sauce
- 1/4 teaspoon garlic salt
- 1/2 teaspoon smoked paprika

Cooking Directions

1. Preheat oven to 400.
2. Combine first 8 ingredients (turkey through cheese) in a medium mixing bowl.
3. Form into mini meatloaves using a custard cup or muffin tin. Place in a roasting pan with a rack.
4. Combine ketchup, adobo sauce, garlic salt, and paprika in a small bowl. Baste the mini meatloaves with the glaze and bake at 400 for 20 to 25 minutes or until the meatloaves are cooked through and read about 170 F.