

Butternut Squash and Cranberry Chicken Meatloaf

- Prep Time: 10 minutes
- Cook Time: 30 minutes
- Total Time: 40 minutes
- Servings: 8



Ingredients:

- 1 pound Kirkwood Chicken Breast
 - ¾ pound Kirkwood Boneless Skinless Chicken Thighs
 - 5 ounces Southern Grove Dried Cranberries
 - 1 cup Simply Nature Organic Baby Spinach
 - 1½ cups cooked Simply Nature Organic Quinoa
 - ¾ cup shredded butternut squash
 - ¼ cup chopped yellow onion
 - 1 teaspoon Garlic powder
 - ¼ teaspoon Simply Nature Organic Ground Cayenne
 - 1½ teaspoons ground Stonemill Sea Salt Grinder
 - ½ teaspoon ground Stonemill Black Pepper Grinder
 - 1 Goldhen Large Egg
 - 2 tablespoons Burman's Spicy Brown Mustard
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Directions:

1. Preheat oven to 400°.
2. Add chicken breast to a food processor. Pulse until finely ground. Place in a large bowl and set aside. Repeat process with chicken thighs and cranberries; add to ground chicken breasts.
3. Add spinach, quinoa, butternut squash, onion, garlic, cayenne, salt, pepper and egg to the chicken and cranberries. Mix until just combined.
4. Place meat mixture on a baking sheet and form into a large loaf. Brush evenly with mustard.
5. Bake for 20-30 minutes or until internal temperature reaches 165°. Cover with foil and rest at room temperature for 5 minutes. Slice and serve.

Tip: Roll into meatballs and serve with pasta or as a party appetizer. Cook time will need to be reduced, which will vary, depending on the size of the meatballs.



Recipe Courtesy of:
ALDI Test Kitchen