



Keto Friendly Bacon-Wrapped Meatloaf

Yields: 6-8 servings

Prep time: 30 mins

Cook time: 45 mins

INGREDIENTS:

- 12 slices of bacon
- ½ Pound of ground turkey
- ½ Pound of ground beef
- 3 tablespoons of almond flour
- 1 egg
- ¼ Cup of celery - chopped
- ¼ Cup of onion - chopped
- 2 large jalapeños - chopped and divided (1 for meat mixture, and 1 for cheese)
- ¼ tablespoon of garlic powder
- ½ teaspoon of paprika
- 1 teaspoon of salt
- 1 teaspoon of pepper
- 2 tablespoons of tomato puree
- 1 cup of cream cheese
- ¼ cup of shredded Italian cheese

TOOLS:

- Chantal Pouring Bowl (16 Cup)
- 2 Chantal Loaf Pans (1 ½ Qt.)



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PROCESS:

1. Lay out foil and make your bacon weave by placing down 6 slices of bacon. Then fold three of the slices (alternating) halfway down towards you. Place a slice going the opposite way in that space and then fold the pieces back up. Continue this pattern until you have a weave. (See full version for picture.)
2. Preheat oven to 375° F. In the Chantal mixing bowl, mix together the ground beef, ground turkey, salt, pepper, garlic powder, paprika, flour, celery, onion, one chopped jalapeño, egg, & tomato puree.
3. Spread this mixture evenly on top of your bacon.
4. To make the cheese filling, mix together the cream cheese, sour cream, shredded cheese, and one chopped jalapeño.
5. Put the cheese on the left side of the meat mixture in a roll-like shape.
6. Roll the meat starting at the edge you put your cheese on carefully to avoid spilling the filling.
7. Holding the edges of the foil, carefully place the rolled up meatloaf into the loaf pan. Make sure the top of the meatloaf is not covered with foil.
8. Place in the oven for 45 minutes at 375° F. If the bacon doesn't look crisp, add an additional 15 minutes.
9. Remove from oven and let cool.
10. Once cooled, remove the meatloaf from the pan and slice. Plate, serve, and enjoy!