

## **Amazing Crouton Spiked Meatloaf**

1 1/4 pounds lean ground beef  
1/2 cup crushed seasoned croutons (see note above)  
1 large egg  
1/4 cup plus 2 tablespoons ketchup, divided  
2 tablespoons grated parmesan cheese  
1 teaspoon Worcestershire sauce  
1 teaspoon dried basil  
1/2 teaspoon onion powder  
1/2 teaspoon garlic powder  
1/2 teaspoon salt  
1/4 teaspoon ground black pepper  
1/2 teaspoon Dijon mustard  
1/2 teaspoon paprika

Preheat the oven to 350 degrees. Coat a baking sheet with parchment paper or foil.

In a large bowl, combine the beef, croutons, egg, 1/4 cup ketchup, parmesan cheese, Worcestershire sauce, basil, onion powder, garlic powder, salt, and pepper. Mix well and shape the mixture into a loaf, about 7-8 inches long by 2 1/2 inches high.

In a small bowl, combine the remaining ketchup, Dijon mustard and paprika. Mix well and brush the mixture all over the meatloaf.

Bake for 40 to 45 minutes, until a meat thermometer inserted into the meatloaf, not touching the bottom, reads 155 degrees. Let the meatloaf rest for 5 minutes before slicing (resting will also get the loaf to 160 degrees).

Serves 4