



SAVOURY CHICKEN LOAF

by Chef David Cocker

USING: REUVEN FULLY COOKED NATURAL PROPORTION SHREDDED CHICKEN

Prep & Cook Time: 50 minutes

Servings: 50

INGREDIENTS

7 lbs (3.2 kg) Reuven Fully Cooked Natural Proportion Shredded Chicken, thawed (Product Code 15807)
2.8 lbs (1.3 kg) Stuffing Mix, prepare as directed
2 1/4 cups (560 ml) Mayonnaise
12 Eggs, beaten

Home-style Glaze:

54 oz (1.6 L) Ketchup
1 1/2 cups (375 mL) Brown Sugar
1 cup (250 mL) Cider or White Vinegar

PREPARATION

Home-style Glaze: Stir ketchup, brown sugar and vinegar together in a bowl until smooth. Spread home-style glaze over the meatloaf before baking.

Meatloaf: Preheat oven to 350°F (180°C). Add all meatloaf ingredients to a food processor. Blend until all ingredients are fully mixed. Place meatloaf mixture into greased hotel pan. Cover with plastic wrap then press down with hands to get air out. Remove plastic wrap and spread home-style glaze over meatloaf mixture. Bake uncovered for 20 – 22 minutes. Remove meatloaf from oven and let rest for 5-10 minutes before slicing.

Servings: 6

Texture Modified - IDDSI Level 5

INGREDIENTS

350 g Reuven Fully Cooked Natural Proportion Shredded Chicken, thawed (Product Code 15807)
1/4 cup (125 ml) Vegetable Stock
3 tbsp (45 ml) Nestle Thicken UP
1 tbsp (15 ml) Italian Herb Blend
1 tsp (5 ml) Worcestershire Sauce
1 tbsp (15 ml) Lemon Juice
1/2 tsp (2 ml) Salt
2 tbsp (30 ml) ketchup, low sodium – Glaze (Optional)

PREPARATION

Add all the ingredients to a food processor. Blend the ingredients for 2-3 minutes or until they form a smooth and uniform mixture. Transfer the resulting mixture onto a sheet of plastic wrap, shaping it into a log. Wrap the meatloaf tightly using plastic wrap. Place the wrapped meatloaf in the freezer and let it set for up to 1 hour. Once chilled, slice the product to your preferred thickness and arrange it on a plate. Add optional ketchup glaze. Heat the slices and serve alongside your favorite texture-modified sides.

