**Bangin’ Meatloaf**

**Ingredients**

**Meatloaf**

- 1 cup fine fresh breadcrumbs, toasted until just dry
- 1/3 cup half and half
- 1 medium onion, finely chopped
- 1 celery stalk, finely chopped
- 4 garlic cloves, minced
- 2 tbsp olive oil
- 1 1/2 lbs ground beef chuck, 80% lean/20% fat
- 1/2 lb ground pork
- 2 large eggs, room temperature
- 1/2 cup ketchup
- 1 lb smoked Provolone cheese, cut into 1x1-inch strips
- 2 tsp smoked paprika
- 3 tbsp Worcestershire sauce
- 1 tsp salt
- 1/2 tsp pepper
- 1/4 cup ketchup
- 1 1/2 tsp salt
- 1 tsp pepper

**Garnish**

- 1/2 cup ketchup
- 1/4 cup honey
- 1 tsp Dijon mustard

**Method**

Position rack in center of oven; preheat to 350°F. Line a rimmed baking sheet or 13x9” shallow baking dish with foil. Set aside.

**Garnish**

Mix ketchup, honey, and Dijon mustard together. Set aside.

**Meatloaf**

1. Soak breadcrumbs in half and half in a large bowl until ready to use.
2. Heat oil in a large skillet over medium heat.
3. Add onion mixture, 1 tsp salt, 1/2 tsp pepper and paprika. Cook, stirring occasionally, until softened, 5-7 minutes.
4. Remove from heat. Stir in Worcestershire sauce, and scrape into bowl with breadcrumb mixture.
5. Add beef, pork, eggs, 1/4 cup ketchup, and remaining 1 1/4 tsp salt and 1 tsp pepper to the bread crumb mixture.
6. Mix with your hands to combine.
7. Form half the meatloaf mixture into a long, well-packed, approximately 5”-wide loaf shape on prepared baking sheet.
8. Place the cheese, 2 strips side by side, in the middle of the meatloaf, running the length of the loaf. Cover with the remaining mixture.
9. Bake meatloaf until an instant-read thermometer inserted into the center registers 155°F, about 60–75 minutes.
10. Brush top of loaf with the ketchup mixture the last 10 minutes of baking time.
11. Let rest 15 minutes before slicing.
12. Serve with ketchup mixture alongside, as desired.