

Mexican Meatloaf

Ingredients

- 1 cup SANTITAS® Mild Salsa, divided
- 1 bag (11 oz) SANTITAS® Yellow Corn, divided
- 1 lb lean ground beef
- 1 egg
- 1 tbsp taco seasoning
- 1 cup shredded cheddar cheese
- 1/2 avocado, peeled and diced
- 1 small jalapeño pepper, thinly sliced
- 2 tbsp finely chopped fresh cilantro



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	45 min	60 min	2

How to make it

1. Preheat oven to 375°F.
2. In a sealable bag, finely crush 1 cup SANTITAS® Yellow Corn using rolling pin (about 1/2 cup crushed).
3. In large bowl, stir together beef, crushed chips, 1/2 cup SANTITAS® Mild Salsa, egg and taco seasoning until combined. Press mixture into greased 8 x 4-inch loaf pan.
4. Bake for 35 minutes. Sprinkle with cheddar. Bake for 10 to 15 minutes or until cheese is bubbling, meat is cooked through and instant-read thermometer registers 160°F when inserted into center of loaf. Let rest for 10 minutes.
5. Garnish with remaining SANTITAS® Mild Salsa, avocado, jalapeño and cilantro. Serve with remaining SANTITAS® Yellow Corn.

Made with



SANTITAS® Mild Salsa