

# Mini Tex-Mex Meatloaf

## Ingredients

### Meatloaves

- 1 ½ lbs lean ground beef
- ¾ cup Quaker® Oats (quick or old fashioned, uncooked)
- ½ cup mild chunky salsa
- ¼ cup chopped fresh cilantro
- 1 egg, lightly beaten
- 2 tsp chili powder
- 1 ½ tsp ground cumin
- ½ tsp salt (optional)

### Toppings

- ¾ cup mild chunky salsa
- ¾ cup (3 oz) shredded cheddar cheese

## How to make it

1. Heat oven to 400°F.
2. For meatloaves, combine all ingredients in large bowl, mixing lightly but thoroughly.
3. Using a muffin tin, press approximately 1/3 cup beef mixture into each of 12 medium muffin cups.
4. Bake 15 to 20 minutes to medium (160°F) doneness until not pink in center and juices show no pink color.
5. Remove meatloaves from oven.
6. Top each meatloaf with 1 tablespoon salsa and 1 tablespoon cheese.
7. Return to oven; continue baking 3 minutes or until cheese is melted.
8. Use narrow metal spatula or knife to loosen and then lift meatloaves from pan.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min	6

## Made with



Quaker® Oats-Old Fashioned