

CHILI MEATLOAF

SERVES 8-10

2 LB GROUND LEAN (<7% fat) BEEF

2 EGGS

1½ CUPS RED OR GREEN CHILI SALSA

½ CUP FINE DRIED BREAD CRUMBS

½ CUP MINCED ONION

1 TSP SALT

½ TSP PEPPER

1 4oz CAN WHOLE GREEN CHILIES

1 CUP (4oz) SHREDDED JACK CHEESE

SOUR CREAM (OPTIONAL)

- 1) MIX BEEF W/EGGS, ½ CUP SALSA, BREAD CRUMBS, ONION, SALT & PEPPER.
- 2) PACK ½ MEAT MIXTURE FLAT INTO 5X9" LOAF PAN.
- 3) CUT GREEN CHILIES INTO ½-INCH STRIPS & ARRANGE OVER THE MEAT. SPRINKLE W/HALF OF CHEESE.
- 4) PACK REST OF MEAT MIXTURE OVER CHILI-CHEESE LAYER.
- 5) BAKE IN 400° OVEN UNTIL WELL BROWNED, 55-60 MIN. SPRINKLE W/REST OF CHEESE & LET STAND 10 MIN.
- 6) CUT MEAT LOAF INTO THICK SLICES, LIFT OUT W/ WIDE SPATULA. SERVE W/SOUR CREAM, REMAINING SALSA, S & P TO TASTE.