

Mexican Meatloaf

Meatloaf With Salsa – Great on A Burrito Too

1.5 lb. GROUND CHUCK
7 OZ. SALSA VERDE (HERDEZ)
1 LARGE EGG
1/2 SLEEVE SALTINE CRACKERS
1 TBSP. PARSLEY (FRESH OR DRIED)
1 TBSP. FAJITA SEASONING OR TACO SEASONING
2 TSP. CHILI POWDER
1 TSP. LAWRY'S SEASONED SALT
4-5 SHAKES WORCESTERSHIRE SAUCE
1 CAN BLACK or PINTO BEANS (DRAINED AND RINSED) OPTIONAL
3 TBSP. MINCED ONION (DRIED OR FRESH)
1/4 CUP MEDIUM SALSA

Mix up ingredients and cook for 45 minutes in a preheated 375-degree oven. Remove and mix up:

3/4 cup ketchup and 1 tsp. onion powder

Spread on top and cook for an additional 15 minutes.

OPTIONAL TOPPING:

Cover the top with grated cheese instead of the tomato ketchup topping for a savory topping.