



Mini Tex-Mex Meatloaf



SERVINGS

6



COOKING TIME

20 minutes

Add a tex-mex spin to traditional meatloaf with our recipe for Mini Tex-Mex Meatloaf. Each mini loaf is bursting with classic tex-mex flavors like chunky salsa, fresh cilantro, spicy chili powder and warm cumin. This recipe is a fun way to spice up a classic for a yummy weeknight dinner.

Ingredients

Meatloaves

- 1-1/2 pounds lean ground beef
- 3/4 cup [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/2 cup mild chunky salsa
- 1/4 cup chopped fresh cilantro
- 1 egg, lightly beaten
- 2 teaspoons chili powder
- 1-1/2 teaspoons ground cumin
- 1/2 teaspoon salt (optional)

Toppings

- 3/4 cup mild chunky salsa
- 3/4 cup (3 ounces) shredded cheddar cheese

Cooking Instructions

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°) 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.