

Green Chile Meatloaf



Ingredients:

- 1 lb ground Beef (90 % lean)
- 1 lb ground Pork
- 1 medium Onion - finely diced
- 1 (14 oz) can diced Tomatoes
- 4 medium green Chiles - finely diced
- 1 large Egg and splash of Milk beaten together
- 1 cup Bread Crumbs
- 1 tsp each: kosher Salt, black Pepper, Cumin & Chili powder – pinch of Cayenne (optional)
- ½ cup smoky BBQ sauce (homemade or favorite bought)
- Canola spray
- Hoisin or any semi thick sauce you prefer (Ketchup, BBQ, Thai, etc)

Directions:

- Preheat oven to 375° F.
- In large bowl combine beef, pork, onion, green chile, diced tomato, all salts & spices, bread crumbs, egg mixture and BBQ sauce.
- Coat loaf pan with canola spray, pack meat mixture into it.
- Bake for 1 hour or until internal temp is 160° F.
- Remove from oven, tent with foil, and let rest for 10 min.
- Top with preferred semi thick sauce, slice and serve.