

Mexican Taco Meatloaf



My Mexican grandmother would use leftover corn tortilla chips in our meatloaf and everyone loved it! They all wanted seconds along with the recipe. A delicious Mexican-American comfort food.

By Camille

Prep: 15 mins

Cook: 45 mins

Total: 1 hr

Servings: 8

Yield: 1 loaf



Ingredients

1 ½ pounds lean ground beef

1 cup crushed tortilla chips

¾ cup shredded pepper Jack cheese

1 small onion, chopped

1 (1 ounce) packet taco seasoning mix

2 large eggs eggs, beaten

½ cup milk

¼ cup mild red taco sauce, or more to taste

Directions

Step 1

Preheat the oven to 350 degrees F (175 degrees C).

Step 2

Thoroughly combine beef, tortilla chips, pepper Jack cheese, onion, and taco seasoning in a bowl.

Step 3

Whisk eggs, milk, and taco sauce together in a separate bowl. Add to meat mixture and stir until well combined.

Step 4

Press mixture into a 9x5-inch loaf pan and top with a strip of taco sauce down the center.

Step 5

Bake in the preheated oven until cooked through and browned on top, 45 to 60 minutes.

Nutrition Facts

Per Serving:

272.2 calories; protein 21.6g 43% DV; carbohydrates 7.1g 2% DV; fat 16.6g 26% DV; cholesterol 120.2mg 40% DV; sodium 468.4mg 19% DV.

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