



TEAM FOUR
FOODSERVICE



Mexican Meatloaf

Yield: 10 servings

Ingredients:

Cooking spray

4 pounds JENNIE-O® All Natural Ground Turkey, #0230-08

2 (15-ounce) cans black beans, rinsed and drained

2 (15-ounce) cans whole kernel corn, drained and rinsed

1 (4-ounce) can fire-roasted diced green chiles

2 cups mild chunky salsa

2 (1-ounce) packages dry taco seasoning mix

1 ½ cups plain dry bread crumbs

6 egg whites

2 (28-ounce) cans enchilada sauce, divided

Directions:

1. Preheat oven to 400°F.
2. Spray a 9x13-inch baking dish with cooking spray.
3. In a large bowl, mix together the ground turkey, black beans, corn, green chiles, salsa, taco seasoning, bread crumbs, and egg whites until thoroughly combined.
4. Form the mixture into a loaf shape and place it into the prepared baking dish.
5. Pour half the enchilada sauce over the meatloaf.
6. Bake for 45 minutes.
7. Remove from oven and pour the remaining sauce over the meatloaf.
8. Return to oven and cook until it is well-done, 165°F as measured by a meat thermometer.
9. Slice and serve with pan sauce spooned over the slices.

Recipe and photo courtesy of Jennie-O