

# Individual Mexican Meatloaves



Bake these mini meatloaves in a muffin pan for the perfect serving size

Serves 12

1/2 pound ground beef		2c tomato salsa, divided use
1/2 pound ground pork	4 garlic cloves, finely minced	
3/4c basil, fresh, chopped	1c bread crumbs	2c jack cheese, shredded, divided use
1 onion, finely diced	2 eggs	1 ~ 4oz can green chiles
1 jalapeno, finely diced		1/2c corn, frozen

Preheat oven to 350. Spray muffin pan with non~stick cooking spray.

In large bowl, mix together ground beef, ground pork, basil, onion, jalapeno, garlic, bread crumbs, eggs, 1 1/2c salsa, 1 1/2c cheese, green chiles and corn. Mix well but do not overwork the meat.

Fill each muffin tin 3/4 full with meat mixture. Top with remaining salsa and cheese. Place muffin pan on large foil~lined baking sheet and place in oven. Bake 30 minutes or until meatloaves are cooked all the way through.

Remove from oven, allow to cool 10 minutes and remove from pan.

Listen for my weekly recipes, Fridays at 7:45 a.m.on WGRR presented by **meijer**

**Debbie Spangler ~ Certified Personal Chef**

[www.yummyissimo.com](http://www.yummyissimo.com) ~ [debbie@yummyissimo.com](mailto:debbie@yummyissimo.com)