

Spicy Southwest Meatloaf

Yield: 8-10 servings

2 lb. lean ground beef
3 slices bread, torn into small pieces (or 1 cup bread crumbs)
1 small onion, finely chopped
½ cup green pepper, finely chopped
1 can (10 oz.) Ro-Tel Original Diced Tomatoes & Green Chilies, slightly drained
2 eggs, beaten
2 tsp. chili powder
½-¾ cup chili sauce

Preheat oven to 400°F. Combine the beef, bread, onions, green pepper, tomatoes, eggs and chili powder in a medium bowl. Shape the meat mixture into a loaf. Place in an ungreased 8½x4½x2½-in. loaf pan. Bake for 45-55 minutes or until the meat is no longer pink in the middle. Carefully drain. Spoon the chili sauce over the top of the meatloaf and bake an additional 10 minutes. Allow to stand 5 minutes before slicing.

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