

Santa Fe Meatloaf

- 1 lb lean ground beef
- 1 lb lean ground pork
- 1 jar (12 oz) **TSG Black Bean and Corn Salsa**
- 1-1/2 cups shredded Cheddar cheese (about 6 oz)
- 1/2 cup cornmeal or plain dry breadcrumbs
- 1 Tbsp **TSG Outrageously Garlic**
- 1 Tbsp **TSG Tearless Onion and Chives Seasoning Blend**

1. Preheat oven to 400°F. Combine meats in a large bowl. Add entire jar of TSG salsa and mix into meat with the side of a large spoon.
2. Stir together 1 cup of the shredded cheese, cornmeal, TSG outrageously garlic and TSG tearless onion and chives. Sprinkle over meat in two batches, mixing after each addition.
3. Lightly oil a 9x13 pan or a rimmed sheet tray. Form meat into a ball by pressing meat firmly together. Place on pan and form an oval-shape about 4 inches high.
4. Bake 50 minutes or until internal temperature is 140°F. Sprinkle with remaining 1/2 cup cheese; bake 1 minute more.
5. Remove from oven and let stand 5 minutes before slicing.

Makes 8 servings.