



Cheesy Tex-Mex Meatloaf

with Fiesta Rice



30-40min



2 Servings

This hearty and savory meal fuses the flavors of Mexico with an American favorite, meatloaf! Tex-Mex spices flavor grass-fed ground beef that we form into individual loaves and smother with red enchilada sauce and shredded cheese. Mild poblano peppers and corn kernels steam with jasmine rice for a colorful and tasty side dish. With fresh cilantro garnishing the cheesy, saucy loaves, this is a meal worth celebrating!

What we send

- 1 poblano pepper
- ¼ oz fresh cilantro
- 2½ oz corn
- 5 oz jasmine rice
- 10 oz pkg grass-fed ground beef
- 1 oz panko ²
- ¼ oz Tex-Mex spice blend
- 4 oz red enchilada sauce
- 2 oz shredded cheddar-jack blend ³

What you need

- neutral oil
- kosher salt & ground pepper
- 1 large egg ¹

Tools

- small saucepan
- small skillet

Cooking tip

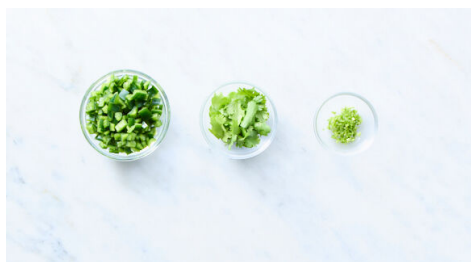
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Allergens

Egg (1), Wheat (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 880kcal, Fat 35g, Carbs 80g, Protein 46g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center.

Halve **pepper**, remove stem and seeds and cut into ½-inch pieces. Pick **cilantro leaves** from **stems** and finely chop stems. Wrap leaves in a damp paper towel and set aside until serving.



4. Make meatloaves

In a medium bowl, mix to combine **ground beef**, **¼ cup panko**, **2 teaspoons Tex-Mex spice**, **1 large egg**, and **1 teaspoon salt**. Form into 2 (4-inch long) oval **meatloaves**. Place in a small skillet. Bake on center oven rack for 12-15 minutes.



2. Sauté peppers & corn

Heat **1 tablespoon oil** in a small saucepan over medium-high. Add **peppers** and **corn**; cook, stirring, until softened and just starting to brown, 3-5 minutes.



5. Add sauce

Remove skillet from oven and drain any excess fat. Pour **red enchilada sauce** over **meatloaves** and top with **shredded cheese**. Return to oven and cook until sauce is bubbling and cheese is melted, 3-5 minutes more.



3. Cook rice

Add **rice**, **cilantro stems**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



6. Serve

Fluff **rice** with a fork and spoon onto plates. Top with **meatloaves** and **sauce**. Garnish with **cilantro leaves**. Enjoy!