

Fiesta Meatloaf

Prep: 10 min. | Total: 1 hour 10 min.

- 2 lb. lean ground beef
- 1 pkg. (6 oz.) *Stove Top* Stuffing Mix for Chicken
- 1 cup water
- 2 eggs, lightly beaten
- 2 tsp. chili powder
- 1/2 cup *Taco Bell Home Originals* Thick 'N Chunky salsa, divided
- 3/4 cup *Kraft Mexican Style* Shredded Cheddar Jack Cheese

1 PREHEAT oven to 375°F. In a small bowl, beat eggs lightly with a fork. This step makes it easy to incorporate them into the meat mixture, so you won't have to overmix.

2 PLACE lean ground beef, stuffing mix, water, beaten eggs, chili powder and 1/4 cup salsa in large bowl.

3 MIX all ingredients with wooden spoon just until blended.

4 SHAPE meat mixture into an oval loaf in a 13x9-inch baking dish. Using a large baking dish makes it easier to pour out and discard excess fat.

5 TOP meat loaf with remaining 1/4 cup salsa.

6 BAKE 1 hour or until cooked through. No need to guess when the meat loaf is done cooking; just use a meat thermometer to check that the center has reached 160°F. Sprinkle evenly with cheese; continue baking 5 min. or until cheese is melted. Let stand 5 min. before cutting into 8 slices to serve.

Nutrition Information Per Serving 320 calories, 14g total fat, 6g saturated fat, 135mg cholesterol, 570mg sodium, 18g carbohydrate, 1g dietary fiber, 2g sugars, 28g protein, 8%DV vitamin A, 2%DV vitamin C, 10%DV calcium, 10%DV iron.

