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Mexican Chorizo Meatloaf

YMCA of Northern Rock County

Tired of the same old meatloaf? Then give your meatloaf a Mexican twist with chorizo, chiles, and an outstanding glaze to top it off!

Servings: 6

Recipe courtesy of:
<https://www.foodnetwork.com/recipes/marcela-valladolid/mexican-chorizo-meatloaf-3864319>

Ingredients:

Meatloaf:

- 2 tablespoons olive oil
- 1/2 cup finely chopped onion
- 1 medium carrot, finely chopped
- 1 rib celery, finely chopped
- 1 clove garlic, minced
- 1 pound ground beef
- 6 ounces soft Mexican chorizo, removed from casing and crumbled
- Two 4-ounce cans diced roasted green chiles
- 3/4 teaspoon kosher salt

- 1/2 teaspoon ground cumin
- 1/4 teaspoon freshly ground black pepper
- 1/4 teaspoon cayenne pepper
- 2 large eggs, well beaten
- 1/4 cup ketchup
- 1/4 cup sour cream or Mexican sour cream
- 1/2 cup dried breadcrumbs
- 2 tablespoons chopped fresh cilantro, for garnish, optional

Salsa-Glaze:

- 2 tablespoons olive oil
- 2 cloves garlic, minced
- 1/4 medium white onion, minced (about 1/4 cup)
- 1 cup tomato puree

- 1/4 cup brown sugar
- 1 tablespoon yellow mustard
- One 4-ounce can diced roasted green chiles
- 1 canned chipotle chile in adobo sauce, minced
- Kosher salt

Directions:

1. For the meatloaf: Preheat the oven to 375 degrees F.
2. In a heavy skillet, add oil and heat over medium-high heat. Add onion, carrot, celery, and garlic, and cook, stirring often, until the vegetables are soft, about 8 minutes. Set aside until cool enough to handle.
3. In a large bowl, combine sautéed vegetables, ground beef, chorizo, and green chiles.
4. In a medium bowl, combine salt, cumin, black pepper, cayenne, and eggs. Add ketchup and sour cream. Mix well with a fork, then pour it on top of the meat mixture. Sprinkle with breadcrumbs and mix thoroughly with clean hands.
5. Put mixture into a loaf pan. Bake until an instant-read thermometer inserted into center of meatloaf registers 160 degrees F, 40 to 45 minutes. Remove from oven and carefully pour off any accumulated pan juices.
6. For the salsa-glaze: Heat oil in a heavy skillet over medium heat. Add garlic and onion and sauté until softened, 3 to 4 minutes. Stir in tomato puree, sugar, mustard, green chiles, and chipotle chile. Bring mixture to a simmer over medium-low heat. Cook until slightly thickened, 5 to 6 minutes. Season with salt to taste.
7. Slice meatloaf and arrange on a platter. Spoon salsa-glaze over meatloaf and garnish with fresh cilantro, if desired, and serve.

Nutritional Information (meatloaf):

Calories: 484
Fat: 32.8g
Carbs: 28.4g
Protein: 31.5g

Nutritional Information (salsa-glaze):

Calories: 96
Fat: 4.8g
Carbs: 13.8g
Protein: 0.9g