



## Jalapeño Meatloaf with Queso

Yield: serves 8

### Ingredients

½ c	#44487 Jalapeño Bites
¾ c	#608746 White Queso
2 lb	#604953 Halal Ground Beef
1 T	oil
1	onion, chopped
1 c	green pepper, chopped
2	garlic cloves, minced
2	large eggs, beaten
1 T	flour
¾ tsp	salt
¼ tsp	pepper

### Preparation

- 1) Pre-heat oven to 350° F.
- 2) Sauté onion, green pepper, garlic, in the oil. Let cool.
- 3) Add the sautéed vegetables and jalapeño bites to hamburger, eggs, flour, salt and pepper. Mix well.
- 4) Put in a baking dish or half hotel pan.
- 5) Bake uncovered for 45-60 minutes.
- 6) Add queso over top, cook 10-15 minutes. Let stand for 10 minutes.