

Bacon Meatloaf

12 oz thick-cut bacon

½ cup breadcrumbs

2 large eggs

½ cup shredded Mexican cheese blend

2 lbs lean ground beef

¼ cup salsa

¼ cup red onion, finely diced

1 jalapeño, minced

1 Tbsp minced garlic

1 tsp chili powder

1 tsp ground cumin

1 tsp salt

½ tsp black pepper

Preheat oven to 350 degrees and spray a broiler pan or loaf pan with cooking spray then set aside.

Cut bacon into small pieces, place in a medium-sized skillet then fry over medium-low heat until crispy—about 12–15 minutes. Once cooked, drain on a paper towel then set aside.

Meanwhile, mix all remaining ingredients in a medium-sized mixing bowl just until uniformly combined.

Place the mixture into a loaf pan or form the mixture into a loaf shape on top of a broiler pan. Sprinkle bacon on top of the meatloaf, pressing it into the meat so that it sticks.

Bake 40–50 minutes or until the center of the meatloaf reaches an internal temperature of 160 degrees. Remove from oven and rest 5 minutes before slicing and serving.

