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Salsa Senorita's Spicy Stuffed Meatloaf

Ingredients:

- 2lbs ground beef
- 4 thin slices of ham
- 1 cup shredded mozzarella cheese
- 2 eggs, beaten
- $\frac{3}{4}$ cup bread crumbs
- $\frac{1}{2}$ cup Salsa Senorita
- 2 Tab. chopped parsley
- $\frac{1}{2}$ teas. oregano
- $\frac{1}{4}$ teas. salt
- $\frac{1}{4}$ teas. pepper
- 1 clove of garlic, chopped

Directions:

In a bowl, combine ground beef, egg, bread crumbs, Salsa Senorita, parsley, oregano, salt, pepper and garlic and mix well. Spread mixture onto a sheet of wax paper. Flatten out into a rectangle about 1 to 2 inches thick. Place ham on top of mixture and top with shredded cheese. Roll up like you would a jelly roll. Pinch sides and place in a casserole dish to bake. Bake at 350 degrees for 55 to 60 minutes. Once the meatloaf is baked through, cut mozzarella into triangles and place on top of meat loaf. Let them slightly melt before serving.