

# Mexican Meat Loaf

Meat-Vegetable-Grains/Breads

Main Dishes

D-04B

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Ground beef (no more than 24% fat)	1 lb 4 oz		2 lb 8 oz		<p>1. In a mixing bowl, use the paddle attachment on low speed to combine all ingredients. Mix on low speed 5 minutes, until blended.</p> <p>2. For 25 servings, shape 5 lb 4 oz of meat mixture into a meat loaf. Place on a paper-lined half-sheet pan (18" x 13" x 1").</p> <p>3. Prepare Salsa (C-03). Baste each 5 lb 4 oz meat loaf evenly with 2/3 cup of salsa. To Bake: Conventional Oven: 350 degrees F, 50 minutes Convection Oven: 325 degrees F, 60 minutes Bake for 15 minutes as directed. Remove from oven and baste each meat loaf with 2/3 cup of salsa. Bake for remainder of directed time.</p> <p>CCP Heat to 165 degrees F or higher for at least 15 seconds.</p> <p>4. Slice meat loaf into 25 portions, 3 oz each.</p> <p>CCP Hold for hot service at 140 degrees F or higher.</p>
Ground turkey	1 lb 4 oz		2 lb 8 oz		
*Onions, minced OR		1/4 cup	4 oz	1/2 cup	
Dehydrated onion flakes		2 tsp		1 Tbsp 1 tsp	
*Fresh celery, 1/4" dice	8 oz	1 2/3 cups	1 lb	3 1/3 cups	
Rolled oats	6 oz	2 cups	12 oz	1 qt	
Dry bread crumbs	5 oz	1 cup	10 oz	2 cups	
Frozen whole eggs, thawed OR	10 oz	1 1/4 cups	1 lb 4 oz	2 1/2 cups	
Fresh large eggs		5 each		10 each	
Tomato sauce	12 oz	1 1/4 cups	1 lb 8 oz	2 1/2 cups	
Tomato paste		2 Tbsp		1/4 cup	
Worcestershire sauce		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Salt		2 tsp		1 Tbsp 1 tsp	
Black pepper		1 tsp		2 tsp	
Salsa (C-03)					
*See Marketing Guide					

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<b>Marketing Guide</b>		
<b>Food as Purchased</b>	<b>For 25 Svgs</b>	<b>For 50 Svgs</b>
Onions	3 oz	5 oz
Celery	10 oz	1 lb 4 oz

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