

## **Green Chile Meatloaf**

*Cynthia Bradley, Stokes Ellis Foods, Centennial, CO*

Servings: 6

Ingredients:

- 1 and 1/2 pound Coleman Natural ground round beef
- 5 to 6 slices of The Denver Bread Company batard bread (1 cup crumbs)
- 1 (15 ounce) can Stokes Green Chile Sauce Pork Ranchero
- 1 medium onion, chopped
- 1 clove garlic, minced
- 1 and 1/4 teaspoon salt
- 1 Cyd's Nest Fresh egg, slightly beaten

Instructions:

1. Preheat oven to 375 degrees F.
2. Add 5 to 6 bread slices to a food processor and process into small bread crumbs. Enough to equal 1 cup.
3. Combine all the ingredients in a large bowl and mix well.
4. Turn into a 9 inch x 5 inch x 3 inch loaf pan.
5. Bake meat loaf for 1 hour and 15 minutes.

