

Mexican Meatloaf

Unit: Large Skillet and Food Cutter Machine

2 - Lbs of Ground Beef
1 - Cup of instant white rice
4 - Eggs
1 – Tbsp ground cumin
½ - tsp chipotle chili powder

1 - Can of drained hotel tomatoes
1 - Tsp Salt
1 – Small onion cut on #2 blade
1 – Tbsp of ground ancho chili powder
4 - 8 – Ounces of Pepper Jack cheese

Combine all ingredients except for the cheese. Place the meat in a cold skillet. You will need to pat the meatloaf in and around the edges of skillet. Make a small gap on the edge of meatloaf to collect juices.

Place the lid on the skillet and rotate the valve below the knob to open. Turn to medium heat. When the valve activates, rotate the valve closed and reduce the heat to medium-low heat. Cook for 20 minutes. Shred the cheese on the #2 blade and spread over the meatloaf before serving. Return the lid and cook until the cheese is melted.