



Recipes

MISSIONFOODSERVICE.COM

Roasted Poblano & Jalapeno Meatloaf

Serves 10

Ingredients:

1/2 lbs. Applewood Smoked Bacon
4 Mission® 8" Heat Pressed Flour Tortillas (10410) ,
torn into pieces
2 tsp. Southwest Seasoning Blend
2 Poblano Chiles
4 lbs. Ground Sirloin Steaks
2 lbs. Lean Ground Pork
5 large Eggs
6 1/4 oz. White Onions , diced
5 1/2 oz. Smoked Cheddar Cheese , diced
5 1/2 oz. Jalapeno Cheese , diced
1 1/2 oz. Fresh Jalapeno Peppers , stemmed, seeded
and chopped
1 oz. Worcestershire Sauce
1 1/2 oz. Fresh Cilantro Leaves, chopped
3 Tbsp. dried Oregano
2 tsp. Garlic Powder
1 1/2 tsp. Black Peppers
3 tsp. Salt

Directions:

1. Preheat oven to 350° F. Place bacon slices in a half pan and bake for 5 minutes. Bacon should be partially cooked and limp. Remove from oven and set aside.
2. Place torn Mission® flour tortillas in food processor. Process into crumbs. Remove 2/3 cup crumbs and place in mixing bowl. Toss remaining crumbs with Southwest seasoning.
3. Place chiles over open flame or broiler and blacken on all sides. Place in paper or plastic bag and allow to steam for 10 minutes. Remove chiles from bag and peel off skin. Remove stem, seeds and chop.
4. Mix remaining ingredients (except bacon and seasoned crumbs) with the crumbs. Place in 2, 4" deep third pans. Place the bacon slices on top of the loaves. Sprinkle tortilla crumbs over loaves.
5. Bake for 2 hours covered, or until the internal temperature reaches 160° F. Remove foil for the last 10 minutes of baking. Remove loaves and place on hot line.