

Spinach Meatloaf

Ingredients

1 ½ lb. meatloaf mix
1 10 oz. package frozen chopped spinach (thawed and drained)
1 envelope onion soup mix
1 egg
½ cup bread crumbs (plain or seasoned)
3 tblsp. Worcestershire Sauce
fresh ground black pepper
Salsa

Preparation

Pre-heat oven to 350°

Leave frozen spinach at room temperature to thaw, or thaw in microwave. Squeeze out water and remove moisture from spinach.

In mixing bowl place meatloaf mix, spinach, onion soup mix, egg, breadcrumbs, Worcestershire Sauce, and a few grinds of fresh pepper. Mix thoroughly with your hands until well combined.

Shape into a loaf or rounded mound and place in prepared 5x9 loaf pan or 9x9 pan. Make well in meat with your finger and pour in salsa.

Bake for 45-60 minutes. Make sure internal temperature is 160°. Let rest for 10 minutes before serving.