

Taco Meatloaf: Easy Mexican Meatloaf with Cheesy Salsa Topping

Taco Meatloaf (Mexican Meatloaf): A Flavorful Twist on a Classic Comfort!



OVEN
400°F

TIME
20 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

2 pounds lean ground beef (80/20 blend works well for flavor and moisture)

1/2 cup whole milk

2 large eggs

1 packet taco seasoning (about 1/4 cup, use your favorite brand)

1 cup white onion, finely chopped

4 ounces green chiles, drained (canned, mild or medium)

1 cup crushed tortilla chips (plain or lightly salted)

2 teaspoons minced garlic

1 1/2 cups grated cheddar jack cheese (divided into 1 cup for the mix and 1/2 cup for topping)

1 cup salsa (divided in half for mix and topping)

Chopped cilantro, for garnish (optional)

Swaps and Notes:

Ground Beef: Lean ground beef is great here, but you can also use ground turkey or a mix of ground beef and pork for a different flavor profile.

Taco Seasoning: Use a store-bought packet for convenience, or make your own blend of chili powder, cumin, paprika, onion powder, garlic powder, and a pinch of cayenne.

Onion & Garlic: Finely chopping the onion ensures it blends seamlessly into the meatloaf. Freshly minced garlic provides the best flavor.

Green Chiles: Canned chopped green chiles add a mild, tangy kick. Adjust the heat level by choosing mild or medium.

Crushed Tortilla Chips: These act as a binder and add fantastic texture and a subtle corn flavor. Ensure they are crushed well, but not pulverized into a powder.

Cheddar Jack Cheese: This blend melts beautifully and provides great flavor. Monterey Jack, sharp cheddar, or a Mexican cheese blend would also work.

Salsa: Use your favorite mild, medium, or hot salsa. Using a chunkier salsa will add more texture.

Directions:

Preheat Oven & Prep Pan: Preheat your oven to 400°F (200°C). Lightly spray a 9x5-inch loaf pan with nonstick cooking spray and set it aside.

Combine Meatloaf Ingredients: In a large mixing bowl, combine the ground beef, whole milk, large eggs, taco seasoning, finely chopped white onion, drained green chiles, crushed tortilla chips, minced garlic, 1 cup of grated cheddar jack cheese, and ½ cup of salsa.

Mix Thoroughly: Use gloved hands (or clean bare hands!) to mix the ingredients until they are thoroughly combined. Mix just until everything is incorporated, being careful not to overmix, as this can lead to a tough meatloaf.

Shape & Top with Salsa: Shape the meat mixture into a loaf and carefully place it into the prepared loaf pan. Gently press it down to fill the pan evenly. Top the meatloaf with the remaining ½ cup of salsa, spreading it over the entire top surface.

Initial Bake: Bake in the preheated oven for 1 hour and 20 minutes.

Add Cheese & Final Bake: Remove the meatloaf from the oven. Top it evenly with the remaining ½ cup grated cheddar jack cheese. Return the meatloaf to the oven to bake for about 5 minutes longer, or until the cheese has melted and is bubbly, and the center of the meatloaf registers an internal temperature of 160°F (71°C) on a meat thermometer.

Rest & Serve: Remove the meatloaf from the oven and let it rest in the pan for 5-10 minutes before slicing and serving. This allows the juices to redistribute, ensuring a tender and juicy result.

Garnish with chopped cilantro if desired.

Tips for Success:

Don't Overmix: Overmixing meatloaf can make it tough. Mix just until the ingredients are combined.

Use Gloved Hands: Mixing by hand ensures everything is evenly incorporated without overworking the meat.

Meat Thermometer: For perfectly cooked and safe meatloaf, always use a meat thermometer. 160°F is the target for ground beef.

Resting Time: Allowing the meatloaf to rest for a few minutes after baking is crucial. It helps the juices settle, making it easier to slice and ensuring a moister result.

Drain Fat (Optional): If your ground beef is not very lean, you might want to carefully drain off any excess fat from the pan halfway through baking.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

DIRECTIONS

1. **Making this :** Taco Meatloaf is straightforward, mostly involving mixing and baking.
2. **Preheat : Oven & Prep Pan:** Preheat your oven to 400°F (200°C). Lightly spray a 9x5-inch loaf pan with nonstick cooking spray and set it aside.
3. **Combine : Meatloaf Ingredients:** In a large mixing bowl, combine the ground beef, whole milk, large eggs, taco seasoning, finely chopped white onion, drained green chiles, crushed tortilla chips, minced garlic, 1 cup of grated cheddar jack cheese, and ½ cup of salsa.
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9. **Tips for Success: Don't Overmix:** Overmixing meatloaf can make it tough. Mix just until the ingredients are combined.
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13. **Drain : Fat (Optional):** If your ground beef is not very lean, you might want to carefully drain off any excess fat from the pan halfway through baking.
14. **Serving Suggestions and Pairings:** This Taco Meatloaf is a full meal in itself, bursting with flavor! It's fantastic served with traditional Mexican sides. Think a side of Mexican rice (like my [This Mexican Chicken and Rice Casserole Is My Favorite One-Pan Dinner That's Always a Hit](#)), refried beans, or a simple corn and black bean salad. You can also serve it with extra salsa, sour cream, guacamole, or even chopped lettuce and tomatoes for a deconstructed "taco" feel. For other Mexican-inspired dishes, consider my [These Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast](#) for a quick meal.
15. **Storage and Leftover Tips:** Leftover Taco Meatloaf is fantastic! Store it in an airtight container in the refrigerator for up to 3-4 days. It slices beautifully for sandwiches the next day, or can be crumbled and added to tacos, burritos, or even a quesadilla. To reheat, warm slices in the microwave, or cover with foil and warm in a 300°F (150°C) oven until heated through.
16. **More Recipes You Will Love:** If you enjoyed the bold, comforting flavors of this Taco Meatloaf, here are a few more savory and satisfying recipes that I think you'll absolutely love:
17. For another fantastic : Mexican-inspired meal, check out my [These Chicken Enchiladas Are My Go-To for Cozy Crowd-Pleasing Dinners](#).
18. If you're hosting a casual get-together, my : [This Walking Taco Bar Is My Favorite No-Fuss Way to Feed a Crowd](#) is always a huge hit.
19. And for a fun, cheesy dip that's perfect for appetizers or game day, don't miss my [This Crockpot Nacho Dip Is the Reason I Never Have Leftovers](#).
20. **Final Thoughts:** This Taco Meatloaf is a brilliant fusion of comfort and flavor, taking a classic dish and injecting it with exciting Mexican-inspired notes. It's easy to make, incredibly satisfying, and perfect for a fun family dinner. Give it a try, and prepare for a new favorite on your dinner rotation!
21. What's your favorite twist on a classic comfort food dish? Share your ideas in the comments below, and

don't forget to follow Chef Maniac for more delicious and inspiring recipes!

SWAPS & NOTES

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TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/taco-meatloaf-easy-mexican-meatloaf-with-cheesy-salsa-topping/>