



Latino Meatloaf

SERVINGS 4 🕒 **PREP TIME** 15 min **COOK TIME** 35 min

INGREDIENTS

- 1 medium purple onion
- 3 cloves of garlic
- 1 1/2 teaspoon of salt
- 1/2 teaspoon of dry oregano leaves
- 1 1/4 lb of bacon , divided
- 1/4 cup of tomato sauce
- 1 lb of minced beef
- 1 egg
- 1 tablespoon of chopped curly parsley (plus more for decoration)
- 1/2 red bell pepper , chopped
- 1 medium tomato , chopped
- **1 La Fe Sazon Packet**
- **La Fe Yuca** (Fried for pairing)

DIRECTIONS

1. Begin by preheating the oven to 350°F.
2. Mince the onion and garlic using a food processor until the mixture becomes a coarse paste. Remove the mixture from the food processor and mix in the salt & oregano.
3. After you have made the mixture, chop up 1/4 lb of bacon and add it into the onion mixture.
4. Now, add the onion mixture and tomato sauce to the minced beef. Knead the beef mixture with your hands to mix thoroughly (remember to wash your hands carefully before and after).
5. Following this, mix in the egg, parsley, bell pepper, **La Fe Sazon** and tomato.
6. Now, spread the bacon on a medium baking mold. Place the beef mixture on top and form a long meatball, roughly the size of 6" long. Wrap the meatball with the bacon, making sure the slices of bacon overlap.
7. Following this, cover tightly with aluminium foil and cook in the oven for approximately 25 mins. Remove from the oven and discard the aluminum foil.
8. Now, increase the heat of your oven to 450 °F and return the loaf to the oven. Cook for another ten minutes, or until the bacon turns golden brown.
9. Serve with Fried **La Fe Yuca**!