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Recipe card is made to fit in a 6" X 4" index card file box for future use.

If you do not use Mi Sofrito Rico™ we can not guarantee that your food will taste unbelievable!
So... Do not try these recipes with other brands of Sofrito. It won't work!

Mom's (Lily Marín) Latin Meatloaf

Ingredients: (servers 6 - 8 people)

3 lbs lean ground beef or ground turkey

2 beaten eggs

10.5 oz. can of Vegetable Soup,
made with Beef Stock

4 tbsp of *Mi Sofrito Rico*™

³/₄ cup of milk

¹/₂ cup dry season bread crumbs

2 tspn. of fresh parsley

¹/₂ tspn. Sea Salt &

¹/₂ tspn. Black Pepper

2 tspn. of *El Sazón de Marín*™

NOTE: This Sazon does NOT have MSG

Top the meatloaf with your favorite barbecue sauce

Stock photo shown above



www.MarinLatinFoods.com



FOLD

FOLD



~!Que lo disfrutes con salud!~

Best served with corn on the cob, creamy mashed potatoes and gravy!

- d - Remove from oven and carefully drain excess fat. Use a sharp knife and make a ¹/₂" deep slit from one end of the meatloaf to the opposite end. Now, freely add barbecue sauce to the top of the meatloaf, and return it to the oven. Broil for an additional 10-15 minutes.
- c - Place meat mixture into a 9 x 5 x 3 loaf pan and bake for approximately 1.5 hours.

b - Pre-heat oven to 350°F / 176°C

Once the above ingredients are thoroughly mixed, the texture of the meat should be somewhat firm and not very soft and watery.

NOTE: This Sazon does NOT have MSG

black pepper, *El Sazón de Marín*™

Mi Sofrito Rico™, milk, bread crumbs, parsley, sea salt,

Lean ground beef or ground turkey, eggs, Vegetable Soup,

- a - Combine the following ingredients and thoroughly blended together:

As and added treat: (optional)
Hard boil 2-3 eggs, cool, peel
then place them whole, down
the middle, inside the raw
meatloaf, then cover the eggs
with the surrounding raw meat.

Mom's Latin Meatloaf
Cooking Instructions