Slow Cooker Sante Fe Meatloaf

1 1/2 pounds lean ground beef

2/3 cup + 2 Tablespoons red enchilada sauce

1/2 cup quick oats

1/2 cup chopped green onions

1/3 cup + 1 Tablespoon frozen corn

5 Tablespoons black beans, rinsed and drained

1/4 cup fresh cilantro

1 1/2 teaspoons cumin

1 teaspoon salt

1 teaspoon onion powder

4 ounce can chopped green chilies, drained

1 egg

1 clove garlic, minced

1/3 cup Mexican cheese

Make a parchment sling for the inside of slow cooker.

Combine turkey, 2 T. enchilada sauce, oats, onion, 1/3 c. corn, 1/4 c. black beans cilantro, cumin, salt, onion powder, chilies, egg and garlic.

Shape into a 9x5" loaf.

Place on parchment sling in slow cooker.

Cook on low for 6 hours.

Remove loaf using sling. Drain liquid from slow cooker and return loaf.

Cover loaf with 2/3 c. enchilada sauce, cheese, 1 T. corn and 1 T. black beans.

Cover and cook on high for 10 minutes. Remove from slow cooker and garnish with cilantro.

Slice and serve.