



PICKY EATER PROOF

Mini Meatloaf

with Crispy Potatoes & Green Beans



30-40min



2 Servings

These mini meatloaves are flavor powerhouses thanks to sun-dried tomatoes and garlic. Sliced Yukon gold potatoes roast alongside until crisp and browned on the outside and soft-as-butter on the inside. A crisp-tender side of green beans tossed with fresh basil is a delicious way to balance the meal.

What we send

- 2 Yukon gold potatoes
- sun-dried tomatoes (use 1½ Tbsp) ¹⁷
- garlic (use 1 large clove)
- 10 oz ground beef
- 1 oz panko (use ¼ cup) ^{1,6}
- ½ lb green beans
- ¼ oz fresh basil

What you need

- olive oil
- kosher salt & ground pepper
- 1 large egg ³
- ketchup

Tools

- 2 rimmed baking sheets
- medium pot
- colander

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Egg (3), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 680kcal, Fat 37g, Carbs 49g, Proteins 43g



1. Roast potatoes

Preheat oven to 425°F with racks in the upper and lower thirds. Scrub **potatoes**, then cut into ¼-inch thick slices; toss with **2 tablespoons oil** on a rimmed baking sheet. Season with **salt** and **pepper**. Roast on lower oven rack until tender and golden, about 25 minutes, flipping after 20 minutes.



4. Bake meatloaves

Generously **oil** another rimmed baking sheet. Shape **meatloaf mixture** into **2 mini meatloaves**. Transfer to prepared baking sheet, and bake on upper oven rack until browned and cooked through, 20-22 minutes.



2. Prep ingredients

Meanwhile, very finely chop **1½ tablespoons sun-dried tomatoes**. Peel and finely chop **1 large garlic clove**.



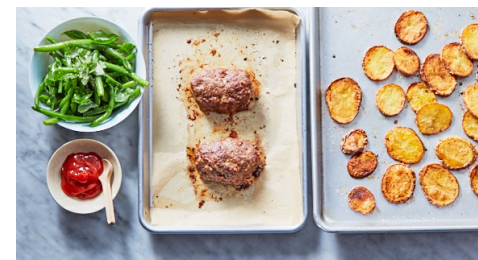
5. Cook green beans

Meanwhile, bring a medium pot of **salted water** to a boil. Trim and discard stem ends from **green beans**. Add green beans to boiling water and cook until crisp-tender, about 3 minutes. Drain green beans, return to pot, and toss with **2 teaspoons oil**. Season to taste with **salt** and **pepper**.



3. Make meatloaf mixture

In a large bowl, combine **beef**, **chopped garlic**, **¼ cup panko**, **sun-dried tomatoes**, **1 large egg**, and **1 tablespoon oil**. Season with **¾ teaspoon salt** and **a few grinds pepper**; mix well to combine.



6. Finish & serve

Pick **basil leaves** from stems, discarding stems; tear any large leaves. Toss **green beans** with basil. Serve **meatloaves** with **green beans** and **potatoes** alongside. If you have ketchup on hand, it's great for dipping! Enjoy!