



## Bacon-Wrapped Skillet Meatloaf

with Garlic Butter Mashed Potatoes



30-40min



2 Servings

We've taken meatloaf—the ultimate comfort food—to the next level, by wrapping it with thick-cut bacon and coating it in tangy BBQ sauce, infusing the meatloaf with a sweet and smoky flavor. We serve it alongside two favorite sides: crisp roasted broccoli and creamy, garlicky mashed potatoes.

## What we send

- 1 russet potato
- garlic (use 2 large cloves)
- ½ lb broccoli
- 10 oz ground beef
- 1 oz panko <sup>1,6</sup>
- steak seasoning (use 1½ tsp)
- 2 oz barbecue sauce
- 4 oz pkg thick-cut bacon

## What you need

- kosher salt & pepper
- olive oil
- large egg <sup>3</sup>
- butter <sup>7</sup>
- milk <sup>7</sup>

## Tools

- medium saucepan
- colander
- large ovenproof skillet
- small skillet

**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), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 1130kcal, Fat 66g, Carbs 76g, Proteins 64g



### 1. Boil potatoes

Preheat oven to 450°F with racks in the center and upper third. Peel **potato**, then cut into 1-inch pieces. Place in a medium saucepan with enough **salted water** to cover by 1 inch. Cover and bring to a boil over high heat. Uncover, reduce heat to medium-high, and cook until easily pierced with a fork, 10-12 minutes. Drain potatoes and return to saucepan. Cover to keep warm.



### 4. Roast meatloaf & broccoli

Roast **meatloaf** on upper oven rack for 10 minutes, then remove from oven, and carefully add **broccoli** to skillet, surrounding the meatloaf. Return skillet to upper oven rack and roast meatloaf and broccoli until meatloaf is cooked through (a thermometer should register 160°F when inserted into the center), bacon is lightly browned, and broccoli is browned in spots, about 15 minutes more.



### 2. Prep ingredients

Peel and finely chop **2 teaspoons garlic**. Cut **broccoli** through the stem into 1-inch florets. In a large bowl, toss broccoli florets with **1 tablespoon oil** and season with **salt** and **pepper**.



### 5. Mash potatoes

Meanwhile, heat **2 tablespoons butter** and **chopped garlic** in a small skillet over medium-high. Cook, stirring, until garlic is sizzling and fragrant, about 1 minute. Remove from heat. Return saucepan with **potatoes** to medium heat; add garlic butter and **½ cup milk**. Using a potato masher or fork, mash until smooth. Season to taste with **salt** and **pepper**.



### 3. Form meatloaf




In a medium bowl, gently knead to combine **beef**, **panko**, **1½ teaspoons steak seasoning**, and **1 large egg**. Form into an 6-inch long loaf. Place **meatloaf** in a large heavy ovenproof skillet. Brush with **1 tablespoon barbecue sauce**. Lay **bacon** on top of meatloaf, slightly overlapping, if necessary. Press ends of bacon against sides of meatloaf.



### 6. Finish & serve

Transfer **broccoli** to plates. Switch oven to broil. Broil **meatloaf** on center oven rack until **bacon** is well browned and crisp, about 5 minutes (watch closely, as broilers vary). Brush bacon with **remaining barbecue sauce**. Broil until sauce is caramelized, 1-2 minutes. Let **meatloaf** rest for 5 minutes before slicing. Serve alongside **mashed potatoes** and **broccoli**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [marleyspoon.com](https://marleyspoon.com)    **#marthaandmarleyspoon**