



Juicy Lucy Meatloaf

with Enchilada Gravy & Mashed Potatoes

30-40min 2 Servings

Just when you thought meatloaf couldn't get any tastier, we've taken it up a notch. Our cheese-stuffed version, an homage to Minneapolis's own Juicy Lucy burger, is smothered in a mildly spicy, beefy enchilada gravy. Buttery mashed Yukon gold potatoes and crisp, roasted broccoli complete the comforting plate.

What we send

- 2 Yukon gold potatoes
- 1/4 oz fresh cilantro
- 1 shallot
- 1/2 lb broccoli
- 2 (3/4 oz) pieces cheddar ⁷
- 10 oz grass-fed ground beef
- 1 oz panko ^{1,6}
- 1/4 oz taco seasoning
- 1 pkt beef broth concentrate

What you need

- kosher salt & ground pepper
- 1 large egg ³
- olive oil
- all-purpose flour ¹
- butter ⁷

Tools

- medium saucepan
- rimmed baking sheet
- small skillet
- potato masher or fork

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 980kcal, Fat 65g, Carbs 66g, Proteins 45g



1. Boil potatoes

Preheat oven to 450°F with a rack in the upper third. Peel **potatoes**, then cut into 1-inch pieces. Place in a medium saucepan and cover with **1 inch of salted water**; cover and bring to a boil over high heat. Reduce heat to medium and simmer, uncovered, until tender when pierced with a knife, about 12 minutes. Reserve **1/3 cup cooking water**. Drain, return to saucepan, and cover to keep warm.



2. Prep ingredients

Pick **cilantro leaves** from **stems**; thinly slice stems, keeping leaves whole. Finely chop **shallot**. Trim stem ends from **broccoli**, then cut crowns into 1-inch florets. Coarsely grate or chop **cheddar**, if necessary.



3. Form meatloaves

In a medium bowl, combine **ground beef**, **cilantro stems**, **panko**, **1 large egg**, **half of the shallots**, **1/2 teaspoon salt** and **a few grinds of pepper**. Form beef mixture into 2 equal-size ovals. Make an indentation in the middle of each and fill with **cheese**. Press the meat over the cheese to make 2 (5-inch) loaves.



4. Roast meatloaves

On a rimmed baking sheet, toss **broccoli** with **1 tablespoon oil** and **a pinch each of salt and pepper**. Place **meatloaves** on baking sheet with **broccoli**. Roast on upper oven rack until meatloaves are cooked to 160°F internally, and broccoli is browned in spots, about 15 minutes (watch closely as ovens vary).



5. Make gravy

Heat **1 tablespoon oil** in a small skillet over medium. Add **remaining shallots**; cook, stirring, until lightly browned, 2-3 minutes. Stir in **all of the taco seasoning** and **2 teaspoons flour**; cook, about 1 minute. Slowly whisk in **beef broth concentrate** and **3/4 cup water**. Bring to a simmer; cook, stirring, until slightly thickened and reduced to 1/2 cup, about 5 minutes.



6. Finish & serve

Heat saucepan with **potatoes** over medium. Add **2 tablespoons butter** and **reserved cooking water**. Using a potato masher or fork, mash until smooth and well combined. Season to taste with **salt** and **pepper**. Serve **meatloaf** with **broccoli** and **mashed potatoes** alongside. Pour **enchilada gravy** over top; garnish with **cilantro leaves**. Enjoy!