



## 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
- ¼ oz fresh cilantro
- 1 shallot
- ½ lb broccoli
- 10 oz grass-fed ground beef
- 1 oz panko <sup>1,6</sup>
- ¼ oz taco seasoning
- 1 pkt beef broth concentrate
- 2 oz shredded cheddar-jack blend <sup>7</sup>

## What you need

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

## Tools

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

## 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 **½ cup cooking water**. Drain, return to saucepan, and cover to keep warm.



### 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).



### 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.



### 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 **¾ cup water**. Bring to a simmer; cook, stirring, until slightly thickened and reduced to ½ cup, about 5 minutes.



### 3. Form meatloaves




In a medium bowl, combine **ground beef**, **cilantro stems**, **panko**, **1 large egg**, **half of the shallots**, **½ 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.



### 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!

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

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