

DINNERLY



Mini Impossible Meatloaves & Pan Gravy

with Mashed Potatoes & Buttery Broccoli



30-40min



2 Servings

Meatloaf is comfort on a plate, pure and simple. Served with roasted broccoli, and what else? Creamy mashed potatoes, of course! It's all covered in a luscious gravy for the optimal ratio of OH and AHs. We've got you covered!

WHAT WE SEND

- 2 potatoes
- ½ lb broccoli
- ½ lb pkg Impossible patties⁶
- 2 oz tamari soy sauce⁶
- 1 oz panko¹
- ¼ oz granulated garlic
- 1 pkt vegetable broth concentrate

WHAT YOU NEED

- kosher salt & ground pepper
- butter⁷
- olive oil
- 1 large egg³
- all-purpose flour¹

TOOLS

- medium saucepan
- potato masher or fork
- medium (1½ qt) baking dish
- medium skillet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

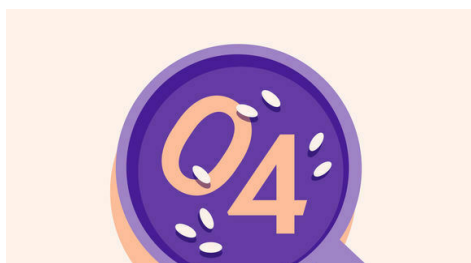
NUTRITION PER SERVING

Calories 880kcal, Fat 50g, Carbs 76g, Protein 36g



1. Cook potatoes

Peel **potatoes**; cut into 1-inch pieces. Place in a medium saucepan with **1 teaspoon salt** and enough water to cover by 1 inch. Cover and bring to a boil, then uncover and cook until easily pierced with a fork, 9–10 minutes. Reserve **¼ cup cooking water**. Drain and return potatoes to saucepan. Add reserved cooking water and **2 tablespoons butter**; mash until smooth. Cover to keep warm.



4. Cook meatloaves

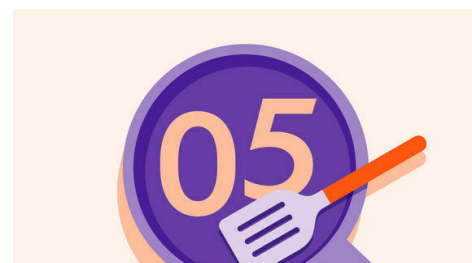
Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **patties** and cook until well browned and reaches 160°F internally, 2–3 minutes per side (reduce heat if browning too quickly). Transfer to a plate.



2. Roast broccoli

Preheat oven to 450°F with a rack in the upper third.

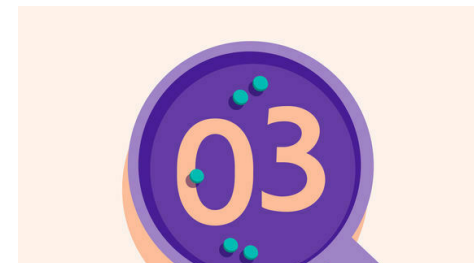
Cut **broccoli** into 1-inch florets, if necessary. Toss in a medium baking dish with **1 tablespoon oil** and **a pinch each of salt and pepper**. Roast on upper oven rack until tender and browned in spots, 12–15 minutes. Remove from oven, then carefully toss with **1 tablespoon butter**. Cover to keep warm.



5. Make gravy & serve

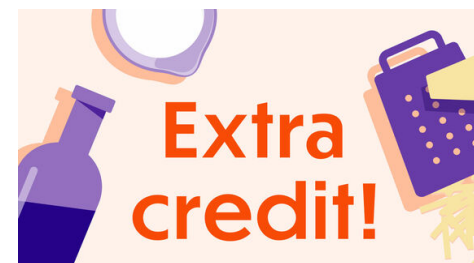
Heat **1 tablespoon oil** in same skillet over medium-high. Add **¼ teaspoon granulated garlic** and **1 tablespoon flour**; cook until fragrant, 1 minute. Whisk in **broth concentrate** and **¾ cup water**; bring to a simmer. Cook until gravy coats the back of a spoon, 1–2 minutes. Season with **salt and pepper**.

Serve **meatloaves** with **potatoes, gravy,** and **broccoli**. Enjoy!



3. IMPOSSIBLE VARIATION



In a medium bowl, mix to combine **Impossible patties, tamari, panko, ¼ teaspoon granulated garlic, 1 large egg, 1 teaspoon salt,** and **a few grinds of pepper**. Divide into 4 portions, then form each into flat 3-inch patties.



6. Make it ahead!

Mix and shape the meatloaf patties ahead of time and hold them in an airtight container in the fridge until you're ready to cook!

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com    **#dinnerly**