

DINNERLY



Fall in Love with this Dinnerly Fan Fave:

Cheese-Stuffed Meatloaf with Mashed Potatoes



30-40min



2 Servings

We've never met a meatloaf we didn't like. But we all have our favorites, of course. These juicy, individual-sized loaves, oozing with cheese and smothered in caramelized ketchup, may be even better than Mom's (We'd never tell!). And with roasted broccoli, buttery mashed potatoes, and creamy gravy served alongside, we've got all your comforts covered!

WHAT WE SEND

- 2 russet potatoes
- garlic
- 10 oz pkg grass-fed ground beef
- 1 oz panko ²
- 2 oz shredded fontina ³
- ½ lb broccoli
- 1 pkt turkey broth concentrate

WHAT YOU NEED

- kosher salt & ground pepper
- 1 egg ¹
- olive oil
- ketchup
- all-purpose flour ²
- butter ³

TOOLS

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

ALLERGENS

Egg (1), Wheat (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 970kcal, Fat 60g, Carbs 67g, Protein 46g



1. Cook potatoes

Preheat oven to 450°F with a rack in the upper third. Peel **potatoes**, then cut into 1-inch pieces. Place potatoes in a medium saucepan. Add enough **salted water** to cover by 1 inch. Cover and bring to a boil. Cook, uncovered, until tender when pierced with a fork, about 10 minutes. Reserve **⅓ cup cooking water**. Drain and return potatoes to saucepan. Cover to keep warm off heat.



2. Prep meatloaves

Finely chop **1 teaspoon garlic**.

In a medium bowl, add **beef, panko, 1 large egg, ½ teaspoon each of chopped garlic and salt, and a few grinds of pepper**; stir or knead to combine.

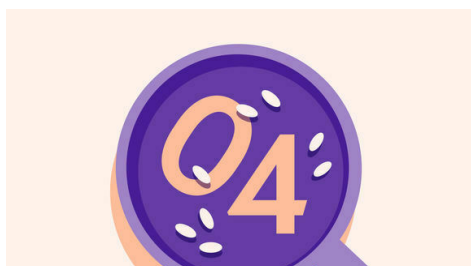
Divide meat into 2 ovals, then make an indentation in the middle; evenly divide **cheese** between each indentation. Press meat over cheese to make **2 (5-inch) meatloaves**.



3. Bake broccoli, meatloaves

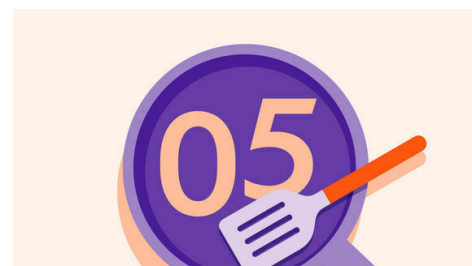
Trim ends from **broccoli**; cut crowns into 1-inch florets, if necessary. Transfer to a rimmed baking sheet; toss with **1 tablespoon oil and a pinch each of salt and pepper**.

Add **meatloaves** to same sheet; spread **1 tablespoon ketchup** over each. Bake on upper oven rack until meatloaves reach 160°F internally and broccoli is browned, 15 minutes (remove broccoli if browning too fast).



4. Make gravy

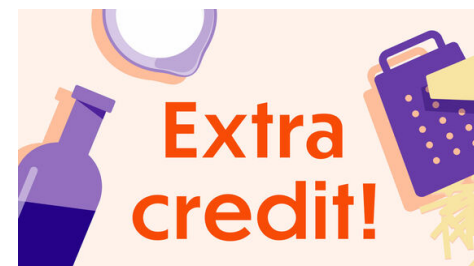
Meanwhile, in a liquid measuring cup, stir to combine **broth concentrate, ⅔ cup water, and 2 teaspoons flour**. Heat **remaining ½ teaspoon chopped garlic** and **2 teaspoons oil** in a small skillet over medium-high. When garlic is sizzling, about 1 minute, add **broth mixture**. Bring to a simmer; cook, stirring, until **gravy** is slightly thickened and reduced to ½ cup, 5–6 minutes.



5. Mash potatoes & serve

Return saucepan with **potatoes** to medium heat; add **2 tablespoons butter** and **reserved cooking water**. Mash with potato masher or fork until smooth; season to taste with **salt and pepper**.

Serve **cheese-stuffed meatloaves** with **broccoli** and **mashed potatoes** alongside. Spoon **gravy** over top. Enjoy!



6. Make it ahead!

You can save yourself some time during the evening rush by mixing and shaping the meatloaves ahead of time. Keep them in a tightly sealed container in the fridge until you're ready to cook.