

# DINNERLY



## BBQ Glazed Mini Meatloaves with Mashed Potatoes & Green Beans



20-30min



2 Servings

"Hey maaaa, the meatloaf! We want it now!" These Chazz-approved mini meatloaves are sauced up and ready to make your stomach very happy tonight. Paired with buttery mashed potatoes and charred green beans, this dish proves true love does exist. We've got you covered!

## WHAT WE SEND

- 2 russet potatoes
- ½ lb green beans
- 10 oz pkg grass-fed ground beef
- 1 oz panko <sup>1</sup>
- 2 oz barbecue sauce
- 2 (1 oz) sour cream <sup>7</sup>

## WHAT YOU NEED

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

## TOOLS

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

## COOKING TIP

Veggies might cook faster than the meat, so keep a close eye on them and remove from oven if they're browning too quickly.

## ALLERGENS

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

## NUTRITION PER SERVING

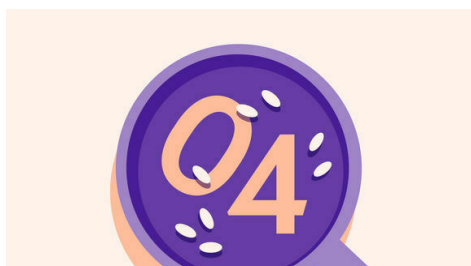
Calories 880kcal, Fat 48g, Carbs 75g, Protein 40g



### 1. Cook 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 with enough **salted water** to cover by 1 inch. Cover and bring to a boil over high. Uncover; cook until tender when pierced with a fork, about 8 minutes. Reserve **¼ cup cooking water**; drain potatoes and return to saucepan off heat. Cover to keep warm until step 4.



### 4. Mash potatoes

While **meatloaves** roast, heat saucepan with **potatoes** over medium. Cook, stirring frequently, until dry and breaking apart, 1–2 minutes. Remove from heat; add **all of the sour cream, reserved cooking water, and 1 tablespoon butter**. Using a potato masher or fork, mash until smooth, stirring to incorporate; season to taste with **salt and pepper**.

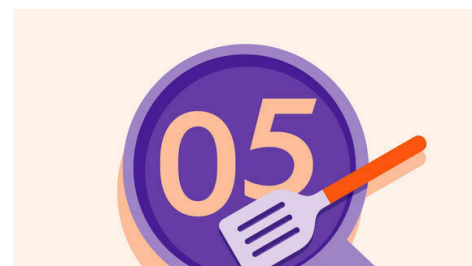


### 2. Prep veggies & meatloaves

While **potatoes** cook, finely chop **½ teaspoon garlic**.

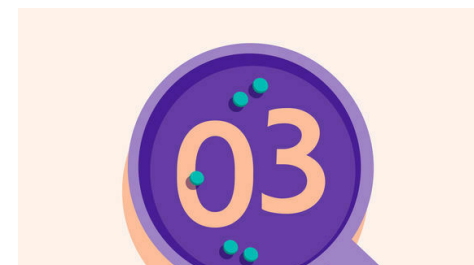
Trim ends from **green beans**; toss on a rimmed baking sheet with **1 tablespoon oil** and **a pinch each of salt and pepper**. Spread into an even layer.

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



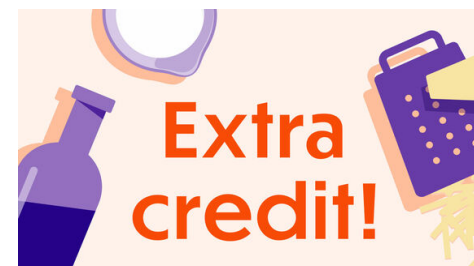
### 5. Serve

Serve **BBQ glazed mini meatloaves** with **mashed potatoes** and **green beans** alongside. Top **mashed potatoes** with **butter**, if desired. Enjoy!



### 3. Roast meatloaves

Quarter **meatloaf mixture**, then shape into 4 (4-inch) ovals; place directly on baking sheet with **green beans**. Spread **barbecue sauce** over each loaf; roast on upper oven rack until they reach an internal temperature of 160°F, and green beans are tender, 10–12 minutes (see cooking tip!).



### 6. Take it to the next level

We love a good surprise. Especially a cheesy surprise. Form your mini meatloaves around a bite-size portion of cheddar or mozzarella for a gooey bonus as you dig in.