



## Big Martha's Classic Meatloaf

with Mashed Potatoes & Broccoli



45min



2 Servings

Everyone says their mother makes the best meatloaf, but no recipe compares to Big Martha's. This meatloaf straight from Martha Stewart's mother is as comforting as it gets. Studded with carrots, onions, and celery and brushed with sweet ketchup, it's as simple to make as it is delicious. Pair it with creamy mashed potatoes and steamed broccoli for the kind of meal only a mother could make!



## What we send

- 1 mini French roll <sup>1</sup>
- 1 carrot
- 2 oz celery
- 1 yellow onion
- 10 oz pkg grass-fed ground beef
- .35 oz Dijon mustard <sup>17</sup>
- 2 oz dark brown sugar
- 2 russet potatoes
- ½ lb broccoli

## What you need

- neutral oil
- ketchup
- kosher salt & ground pepper
- 4 Tbsp butter <sup>7</sup>

## Tools

- rimmed baking sheet
- food processor
- medium saucepan
- microwave
- potato masher or fork

## Allergens

Wheat (1), Milk (7), Sulphites (17).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 880kcal, Fat 39g, Carbs 83g, Protein 38g



### 1. Prep ingredients

Preheat oven to 375°F with a rack in the center. Lightly **oil** a rimmed baking sheet.

Tear **bread** into roughly 1-inch pieces. Coarsely chop **carrot**. Coarsely chop **half each of the celery and onion** (save rest for own use).

Transfer bread to a food processor, then pulse until the texture of coarse crumbs. Transfer to a medium bowl.



### 4. Boil potatoes

Meanwhile, peel **potatoes**, if desired, then 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, about 10 minutes. Reserve **¼ cup cooking water**. Drain potatoes and return to saucepan off heat; cover to keep warm until step 6.



### 2. Make meatloaf

Add **carrots, onions, and celery** to food processor. Pulse until finely chopped. Transfer to bowl with **breadcrumbs**. Add **beef, mustard, 2 tablespoons ketchup, 1 teaspoon salt, and a few cracks of pepper**. Mix to combine.



### 5. Steam broccoli

Cut **broccoli** into florets, if necessary. Microwave with **1 tablespoon butter**, covered, until crisp-tender, 2-3 minutes; season with **salt** and **pepper**.



### 3. Bake meatloaves

Use your hands to form **beef mixture** into **2 (5-inch) meatloaves**. Place on prepared baking sheet.

In a small bowl, combine **2 tablespoons ketchup, 1 tablespoon brown sugar, and a pinch of salt**; brush over meatloaves.

Bake on center oven rack until deeply browned and 160°F internally, 15-17 minutes.



### 6. Mash potatoes & serve

Return **potatoes** to medium heat; add **3 tablespoons butter** and **¼ cup reserved cooking water**. Mash with a potato masher or fork until smooth; season to taste with **salt** and **pepper**.

Serve **meatloaves** with **mashed potatoes** and **broccoli** alongside. Enjoy!