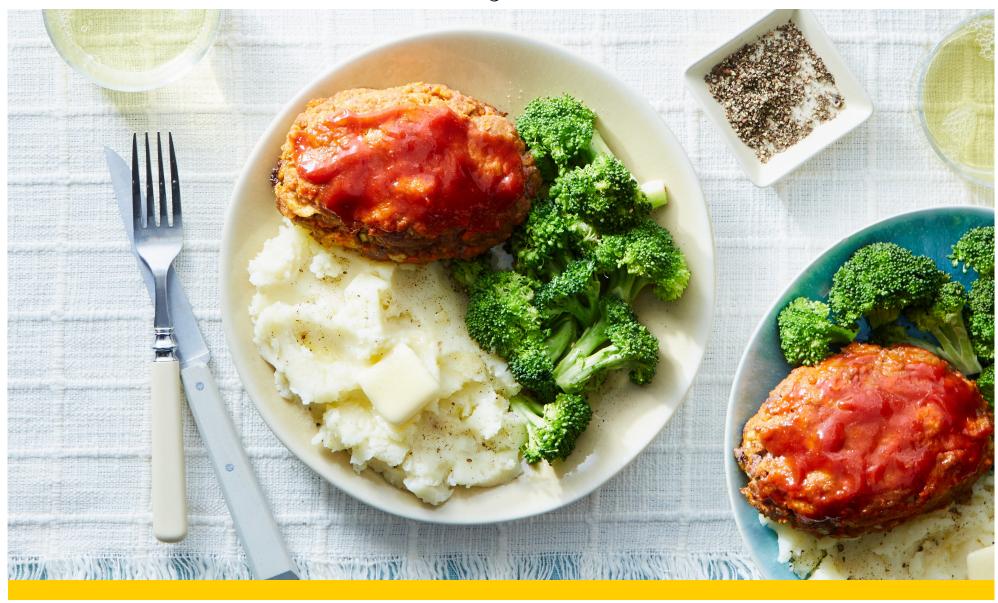
$\frac{\text{martha stewart}}{\text{MARLEY}} \underset{\text{SPOON}}{\&}$



This version of the recipe is customized with organic ground beef.

Upgrade with Organic Beef

Big Martha's Classic Meatloaf





45min 2 Servings

What we send

- 1 ciabatta roll ¹
- 1 carrot
- 2 oz celery
- 1 yellow onion
- 10 oz pkg organic ground beef
- .35 oz Dijon mustard ¹⁷
- 2 oz dark brown sugar
- 2 russet potatoes
- ½ lb broccoli

What you need

- neutral oil
- ketchup
- kosher salt & ground pepper
- 4 Tbsp butter ⁷

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 940kcal, Fat 46g, Carbs 95g, Protein 40g



1. Prep ingredients

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

Tear half of the bread (save rest for own use) 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.



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.



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, 15-20 minutes.



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 1/4 cup cooking water. Drain potatoes and return to saucepan off heat; cover to keep warm until step 6.



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**.



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!