



Reuben Meatloves with Mashed Sweet Potatoes

& Cucumber-Dill Salad



30min



2 Servings

| This recipe is customized with sweet potatoes.

What we send

- 8 oz Sauerkraut ^{12,17}
- 10 oz pkg grass-fed ground beef
- 1 oz panko ¹
- ¼ oz pastrami spice blend
- 1 cucumber
- ¼ oz fresh dill
- 1 oz mayonnaise ^{3,6}
- .35 oz Dijon mustard ¹⁷
- 2 oz shredded cheddar-jack blend ⁷
- 2 sweet potatoes

What you need

- kosher salt & ground pepper
- 1 large egg ³
- olive oil
- ketchup
- unsalted butter ⁷
- sugar
- apple cider vinegar (or white wine vinegar)

Tools

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

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphur dioxide and sulphites (12), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1070kcal, Fat 58g, Carbs 83g, Protein 44g



1. Boil potatoes

Scrub **potatoes**, then cut into 1-inch pieces. Place in a medium saucepan and add enough **salted water** to cover by 1-inch. Cover and bring to a boil over high heat. Reduce heat to medium and simmer, uncovered, until potatoes are tender when pierced with a knife, about 12 minutes. Reserve **¼ cup cooking water**. Drain, return potatoes to saucepan, and cover to keep warm.



4. Prep cucumber, make sauce

Use a vegetable peeler to shave **cucumber** into wide ribbons (peel first, if desired). Pick **dill fronds** from stems; discard stems.

In a small bowl, stir to combine **mayonnaise**, **1 tablespoon ketchup**, and **1 teaspoon Dijon mustard**.



2. Mix & shape meatloaves

Preheat broiler with a rack in the top position.

Finely chop **half of the sauerkraut** (save remaining half for own use), then transfer to a medium bowl. Add **ground beef**, **panko**, **pastrami spice blend**, **1 large egg**, and **1½ teaspoons salt**; mix well to combine. Generously **oil** a rimmed baking sheet. Shape meatloaf mixture into 2 (5-inch) meatloaves. Transfer to prepared baking sheet.



5. Mash potatoes

Evenly top **meatloaves** with **cheese**. Broil on top oven rack until cheese is melted and browned in spots, 1-2 minutes (watch closely).

Heat saucepan with **potatoes** over medium. Add **reserved cooking water** and **3 tablespoons butter**. Use a potato masher or fork to mash until smooth and well combined. Season to taste with **salt** and **pepper**.



3. Broil meatloaves

Broil **meatloaves** on top oven rack until browned on top and each meatloaf reaches 160°F internally, 10-15 minutes (watch closely as broilers vary).






6. Finish & serve

In a medium bowl, toss **cucumbers** and **dill fronds** with **1 teaspoon each of sugar, vinegar, and oil**; season to taste with **salt** and **pepper**.

Serve **meatloaves** with **sauce**, **mashed potatoes**, and **cucumber salad** on the side. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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