

DINNERLY



Organic Beef Cheeseburger Meatloaves

with Oven Fries & Pickles



30-40min



2 Servings

| This recipe is customized with organic ground beef.

WHAT WE SEND

- 2 russet potatoes
- 1½ oz dill pickle slices
- 1 yellow onion
- 10 oz pkg organic ground beef
- 1 oz panko ¹
- 2 (¾ oz) pieces cheddar ⁷

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- garlic
- 1 large egg ³
- ketchup

TOOLS

- 2 rimmed baking sheets
- box grater or microplane

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 820kcal, Fat 46g, Carbs 64g, Protein 43g



1. Cut & roast fries

Preheat oven to 450°F with racks in the upper and lower thirds.

Scrub **potatoes**, then cut lengthwise into ¼-inch thick fries. On a rimmed baking sheet, toss with **2 tablespoons oil** and season with **salt** and **pepper**. Roast on lower oven rack until tender and browned in spots, 20–25 minutes.



4. Roast meatloaves

Roast **meatloaves** on upper oven rack until cooked to 160°F internally, 15–20 minutes.



2. Mix meatloaves

Finely chop **1 tablespoon of the pickles**. Thinly slice remaining, if necessary; set aside for serving. Finely chop **1 teaspoon garlic**.

Coarsely grate **half of the onion** into a large bowl (save rest for own use). Add **ground beef, panko, chopped pickles and garlic, 1 large egg, 1 teaspoon salt, and a few grinds of pepper**; knead to combine.



5. Serve

Serve **cheeseburger meatloaves** with **fries** and **sliced pickles** alongside. Add any additional condiments like **ketchup** or **mustard** on the side. Enjoy!



3. Shape meatloaves

Brush a 2nd rimmed baking sheet with **oil**.

Form **beef mixture** into 2 equal-size balls. Make an indentation in the middle of each and add **1 piece of cheese**. Press meat over cheese to make **2 (5-inch) loaves**. Place on prepared baking sheet and spread **1 heaping tablespoon ketchup** over top of each meatloaf.



6. Garlic fries

No one loves a flavored fry as much as we do. Before roasting, toss the potatoes with finely chopped garlic and fresh parsley.