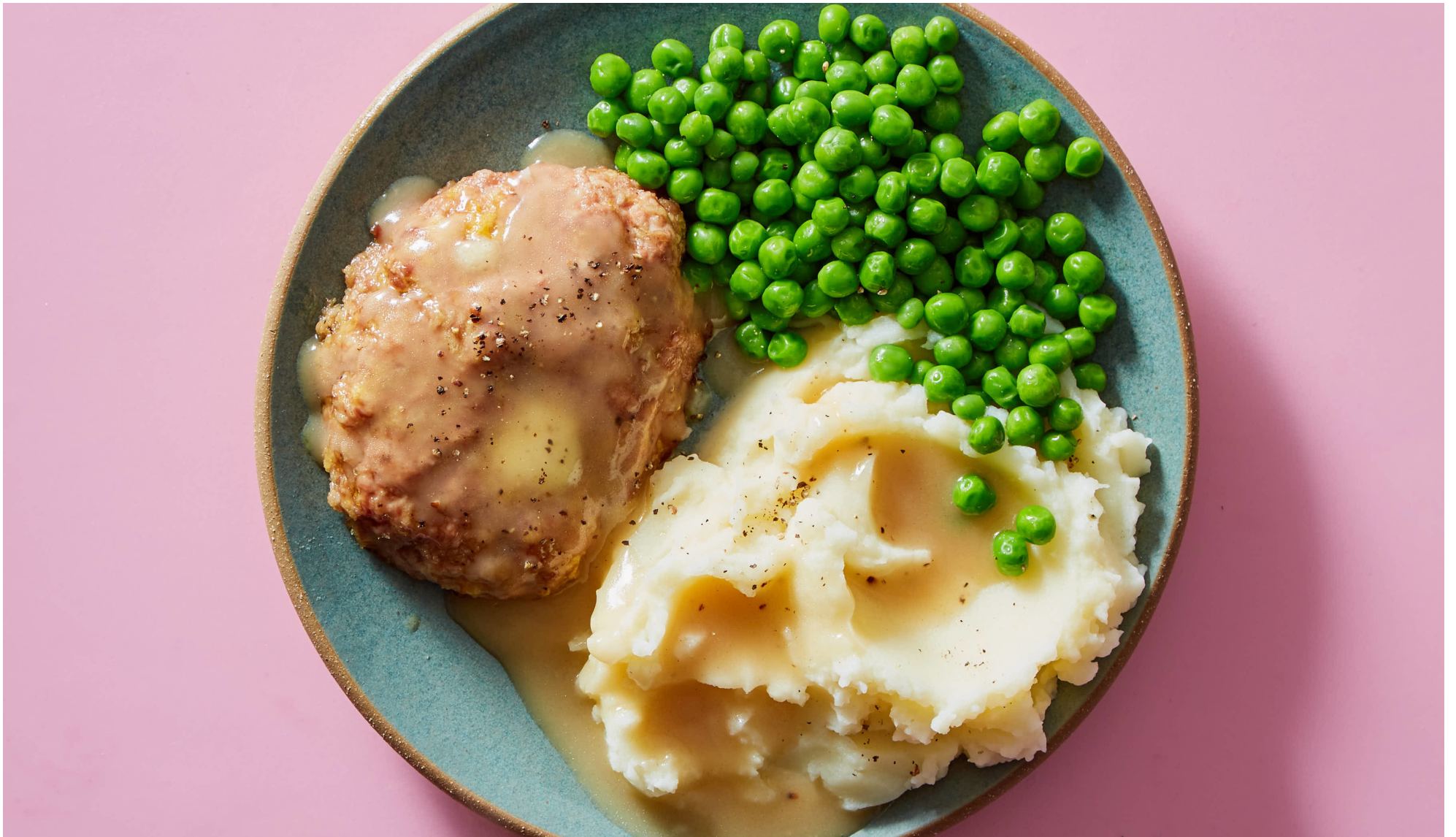


DINNERLY



Cheese-Stuffed Beef Meatloaf with Peas & Mashed Potatoes



30-40min



2 Servings

Meatloaf summons all the warm and comforting feels thanks to its old-fashioned flavor. The sides are classic, too: creamy mashed potatoes, pan gravy, and peas. But this is Dinnerly, and we like to take things to the next level. We're stuffing ground beef with fontina, because cheese-stuffed meatloaf is the new classic. We've got you covered!

WHAT WE SEND

- 2 russet potatoes
- 1 oz panko ¹
- ¼ oz granulated garlic
- 2 oz shredded fontina ⁷
- 1 pkt turkey broth concentrate
- 5 oz peas
- 10 oz pkg ground beef

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- all-purpose flour ¹
- butter ⁷
- 1 large egg ³

TOOLS

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

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 930kcal, Fat 56g, Carbs 66g, Protein 42g



1. Cook potatoes

Preheat oven to 450°F with a rack in the upper third.

Peel **potatoes**; 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. Uncover and cook until easily pierced with a fork, about 10 minutes. Reserve **½ cup cooking water**; drain and return potatoes to saucepan off heat. Cover to keep warm until step 4.



4. Cook peas, mash potatoes

Melt **1 tablespoon butter** in a small skillet over medium-high. Add **peas**; cook, stirring, until warmed through, 2–3 minutes. Transfer to a bowl; cover to keep warm.

Return saucepan with **potatoes** to medium heat; add **1 tablespoon butter**. Mash with potato masher or fork until smooth. If dry, add **1 tablespoon water** at a time, as needed. Season to taste with **salt** and **pepper**.



2. Season & shape meatloaf

In a medium bowl, mix **beef**, **panko**, **1 large egg yolk**, **¼ teaspoon granulated garlic**, **½ teaspoon salt**, and **a few grinds of pepper** until combined.

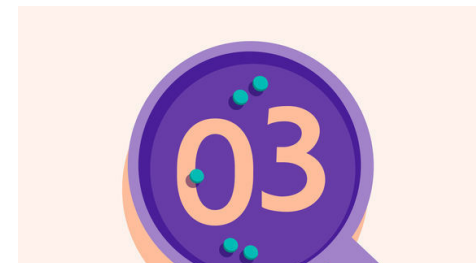
Divide **mixture** into 2 balls. Make an indentation in each ball, then fill with **fontina**. Press meat over cheese to make 2 (5-inch) **meatloaves**.



5. Make gravy & serve

Melt **1 tablespoon butter** in same skillet over medium-high. Slowly whisk in **broth**; cook, whisking, until **gravy** is thickened and coats the back of a spoon, 3–4 minutes.

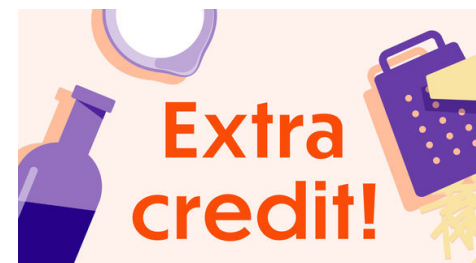
Serve **cheese-stuffed meatloaves** with **peas** and **mashed potatoes** alongside. Spoon **gravy** over top. Enjoy!



3. Bake meatloaf, make broth

Lightly oil a rimmed baking sheet. Transfer **meatloaves** to baking sheet and lightly drizzle tops with **oil**. Bake on upper oven rack until firm to the touch and cooked to an internal temperature of 165°F, 15–18 minutes.

In a liquid measuring cup, whisk together **turkey broth concentrate**, **¾ cup water**, and **1 tablespoon flour**; set aside until step 5.



6. Did you know?

In 2020, as a part of our carbon offsetting efforts, we completed an afforestation project in Uruguay, which planted 44,000 new trees to help fight climate change.