



Meatloaf Sandwich with Potato Chips

Pickled Onions & Roasted Potato Wedges



40-50min



2 Servings

Can you think of anything cozier than a hearty slice of meatloaf tucked into a warm ciabatta roll? We can't either. A classic mix of ground beef, panko and grated onion combine to press into juicy patties. A thick glaze of ketchup, sugar, and Worcestershire sauce tops the meatloaf patties, and we invited some delicious surprise guests to this sandwich party—tangy pickled onions and satisfyingly crunchy potato chips.

What we send

- 1 red onion
- 2 russet potatoes
- 1 oz panko ¹
- 1½ oz pkt Worcestershire sauce ⁴
- 10 oz pkg grass-fed ground beef
- ¼ oz all-purpose spice blend
- 2 ciabatta rolls ¹
- 2 oz mayonnaise ^{3,6}
- 1 romaine heart
- 1 bag Lay's potato chips

What you need

- 4½ Tbsp red wine vinegar (or white wine vinegar)
- sugar
- kosher salt & ground pepper
- neutral oil
- milk (optional) ⁷
- ¼ c ketchup
- 1 large egg ³

Tools

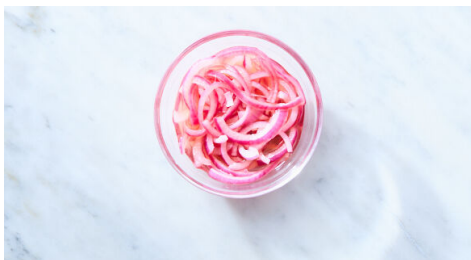
- small saucepan
- rimmed baking sheet
- box grater
- medium ovenproof skillet

Allergens

Wheat (1), Egg (3), Fish (4), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1450kcal, Fat 69g, Carbs 151g, Protein 49g



1. Pickle onions

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

In a small saucepan, combine **¼ cup each of vinegar and water, 2 tablespoons sugar, and a pinch of salt**; bring to a boil over high heat. Thinly slice **half of the onion**; place in a small heatproof bowl. Pour boiling vinegar mixture over onions; set aside.



4. Mix meatloaf

To bowl with **panko**, add **beef, all-purpose spice, 1 large egg, 1 tablespoon each of Worcestershire and ketchup, 1 teaspoon salt, and ½ teaspoon pepper**; mix well until evenly combined and slightly tacky. Shape into 2 (¾-inch) thick patties. Make an indentation in the center of each patty.



2. Roast potatoes

Scrub **potatoes**; cut into ¾-inch thick wedges. On a rimmed baking sheet, toss potatoes with **2 tablespoons oil**; season with **salt and pepper**. Roast on lower rack until deeply browned, flipping potatoes halfway through, 35-40 minutes.



5. Cook meatloaf patties

In a medium ovenproof skillet, heat **1 tablespoon oil** over medium-high until shimmering. Add **patties**, indented side up. Lower heat to medium; cook until well browned on the bottom, 4-5 minutes. Flip patties; top with **glaze**. Transfer skillet to upper oven rack and bake until patties are cooked through (centers should register 165°F) and glaze is shiny and set, 5-10 minutes.



3. Soak panko & mix glaze

Into a large bowl, coarsely grate **remaining onion**. Add **panko** and **2 tablespoons milk or water**; set aside until liquid is absorbed, about 5 minutes.

In a small bowl, combine **¼ cup ketchup, 1 tablespoon sugar, and 1 teaspoon each of Worcestershire sauce and vinegar**.



6. Assemble & serve

Bake **whole ciabatta rolls** on upper rack until browned and crusty, 5-8 minutes. Split rolls and spread **mayonnaise** on cut sides. Assemble **sandwiches** with **pickled onions, lettuce, and potato chips**. Serve with **potato wedges**. Enjoy!