

DINNERLY



Mini Skillet Meatloaves & Pan Gravy with Mashed Potatoes & Buttery Broccoli



30-40min



2 Servings

Meatloaf is comfort on a plate, pure and simple. Served with roasted broccoli, and what else? Creamy mashed potatoes, of course! It's all covered in a luscious gravy for the optimal ratio of OH and AHs. We've got you covered!

WHAT WE SEND

- 2 russet potatoes
- ½ lb broccoli
- 10 oz pkg ground beef
- 1½ oz Worcestershire sauce⁴
- 1 oz panko¹
- ¼ oz granulated garlic
- 1 pkt beef broth concentrate

WHAT YOU NEED

- kosher salt & ground pepper
- butter⁷
- olive oil
- 1 large egg³
- all-purpose flour¹

TOOLS

- medium saucepan
- potato masher or fork
- medium (1½ qt) baking dish
- medium skillet

ALLERGENS

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

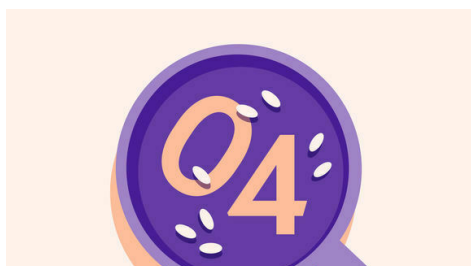
NUTRITION PER SERVING

Calories 1040kcal, Fat 70g, Carbs 66g, Protein 36g



1. Cook potatoes

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, then uncover and cook until easily pierced with a fork, 9–10 minutes. Reserve **¼ cup cooking water**. Drain and return potatoes to saucepan. Add reserved cooking water and **2 tablespoons butter**; mash until smooth. Cover to keep warm.



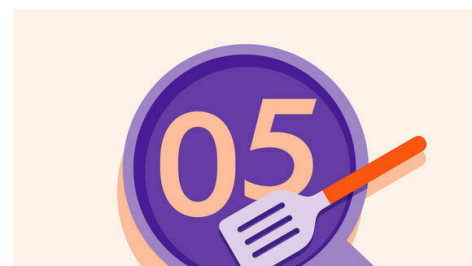
4. Cook meatloaves

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **patties** and cook until well browned and reaches 160°F internally, 2–3 minutes per side (reduce heat if browning too quickly). Transfer meatloaves to a plate. Return skillet to stovetop.



2. Roast broccoli

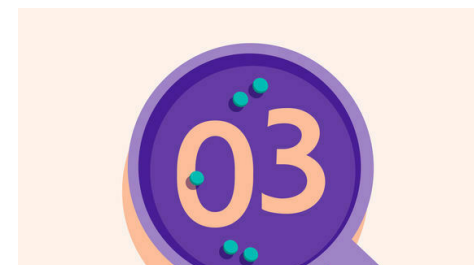
Preheat oven to 450°F with a rack in the upper third. Cut **broccoli** into 1-inch florets, if necessary. Transfer to a medium baking dish; toss with **1 tablespoon oil** and **a pinch each of salt and pepper**. Roast on upper oven rack until tender and browned in spots, 12–15 minutes. Remove from oven, then carefully toss with **1 tablespoon butter**. Cover to keep warm.



5. Make gravy & serve

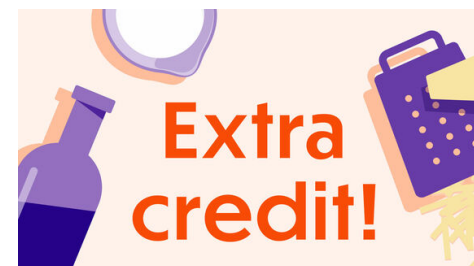
Heat **1 tablespoon oil** in same skillet over medium-high. Add **¼ teaspoon granulated garlic** and **1 tablespoon flour**; cook until fragrant, 1 minute. Whisk in **broth concentrate** and **⅔ cup water**; bring to a simmer. Cook until gravy coats the back of a spoon, 1–2 minutes. Season with **salt** and **pepper**.

Serve **meatloaves** with **potatoes, gravy,** and **broccoli**. Enjoy!



3. Shape meatloaves

In a medium bowl, mix to combine **ground beef, Worcestershire sauce, panko, 1 large egg, ¼ teaspoon granulated garlic, 1 teaspoon salt, and a few grinds of pepper**. Divide meatloaf mixture into 4 equal portions, then form each into flat (3-inch) patties.



6. Make it ahead!

Mix and shape the meatloaf patties ahead of time and hold them in an airtight container in the fridge until you're ready to cook!