



Easy Prep! Organic Pizza Meatloaf

with Tuscan Oven Fries & Roasted Broccoli



40-50min



2 Servings

We're giving classic meatloaf the Italian treatment! You'll find freshly grated Parmesan tucked inside of the meatloaf and sprinkled over tender roasted broccoli. Tangy marinara and milky fontina blanket the meatloaves, baking into the juicy organic beef for mouthwatering flavor. Adding to an already generous plate, we toss crispy, thick-cut oven fries with a Tuscan spice blend for a savory finish.

What we send

- 2 russet potatoes
- ½ lb broccoli
- garlic
- ¾ oz Parmesan ⁷
- 10 oz pkg organic ground beef
- 1 oz panko ¹
- ¼ oz all-purpose spice blend
- 2 oz shredded fontina ⁷
- ¼ oz Tuscan spice blend
- 8 oz marinara sauce

What you need

- olive oil
- kosher salt & ground pepper
- 1 large egg ³

Tools

- microplane or grater
- 2 rimmed baking sheets
- microwave

Cooking tip

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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 1080kcal, Fat 64g, Carbs 70g, Protein 53g



1. Prep ingredients

Preheat oven to 425°F with racks in upper and lower thirds.

Cut **potatoes** into ½-inch thick wedges. Cut **broccoli** into 1-inch florets, if necessary. Finely chop **2 teaspoons garlic**.

Finely grate **Parmesan**.



4. Start broccoli

On a second rimmed baking sheet, toss **broccoli** with **2 tablespoons oil**; season with **salt** and **pepper**.

Roast on upper oven rack until just tender, about 10 minutes.



2. Roast potatoes

Toss **potatoes** on a rimmed baking sheet with **2 tablespoons oil**; season with **salt** and **pepper**. Spread in a single layer.

Bake on lower oven rack until browned and crisp, about 25 minutes. Flip and continue cooking until browned, 10-15 minutes more.



5. Cook meatloaves

Flip **broccoli** and push to one side of baking sheet. Sprinkle **remaining Parmesan** over broccoli. Drizzle empty side with **oil** and add **meatloaves**; spread **2 tablespoons marinara** over each loaf and sprinkle with **fontina**.

Bake on upper oven rack until meatloaves are cooked through and broccoli is deeply charred, 12-15 minutes more.



3. Make meatloaves

Meanwhile, in a medium bowl, mix to combine **ground beef**, **chopped garlic**, **half of the Parmesan**, **¼ cup panko**, **1 large egg**, **1 teaspoon all purpose spice**, and **½ teaspoon salt**

Form mixture into 2 ovals, about ½-inch thick.



6. Finish & serve

Toss **potatoes** with **desired amount of Tuscan spice** and a **drizzle of oil**. Microwave **remaining marinara** until warmed through, 30-60 seconds (cover with a paper towel to prevent splatter).

Serve **pizza meatloaf** with **fries** and **broccoli**. Spoon **marinara** over **meatloaf** or serve alongside for dipping. Enjoy!