

DINNERLY



Chicken-Sausage Meatloaf with Potatoes & Creamed Spinach



20-30min



2 Servings

Meatloaf gets a glam makeover! Instead of ketchup glazed ground beef, aka the usual, we went with tender, flavorful chicken sausage and topped it with a tangy glaze spiked with balsamic vinegar. A side of decadent creamed spinach and crispy potato chips makes this the perfect meal. We've got you covered!

WHAT WE SEND

- chicken sausage
- tomato paste
- russet potato
- baby spinach
- garlic
- 1
- 7

WHAT YOU NEED

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

TOOLS

- rimmed baking sheet
- small saucepan

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 860kcal, Fat 52g, Carbs 71g, Protein 31g



1. Make meat mixture & glaze

Preheat oven to 450°F with a rack in the upper third. In a medium bowl, combine **chicken sausage**, **panko**, and **1 large egg**. In a small bowl, whisk **2 tablespoons of the tomato paste**, **2 tablespoons oil**, **1 tablespoon vinegar**, and **1 teaspoon sugar**. Season **glaze** with **a pinch each salt and pepper**.



2. Prep potato rounds

Scrub **potato**, then slice into into ¼-inch thick rounds. Transfer to a rimmed baking sheet, then toss with **1 tablespoon oil**, **¼ teaspoon salt**, and **a few grinds pepper**.



3. Bake meatloaves

On same rimmed baking sheet, shape **chicken** into 2 (5-inch) oval meatloaves. Spread **glaze** on top of **meatloaves**. Bake on top oven rack until meatloaves are just firm to the touch and potatoes are tender and browned in spots, about 18 minutes.



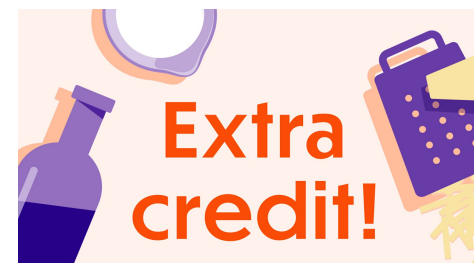
4. Make cream sauce

Peel and finely chop ½ **teaspoon garlic**. Heat **2 teaspoons oil** in a small saucepan over medium. Add garlic to saucepan and cook until fragrant, about 30 seconds. Add **cream cheese** and ¼ **cup water**, then bring to a boil and whisk until smooth, about 1 minute.



5. Cook spinach & serve

Add **spinach** to saucepan with cream sauce and cook until wilted, 1–2 minutes. Season to taste with **salt** and **pepper**. Serve **meatloaf** with **creamed spinach** and **potatoes** alongside. Enjoy!



6. Make it ahead!

Season and shape the meatloaves in step 1 and wrap them up tight. Store them in the fridge until you're ready to cook!