

DINNERLY

TK Meatloaf

w/ Roasted Potatoes & Mustard Glaze



2 Servings

WHAT WE SEND

- 10 oz pkg ground pork
- ¼ oz fresh oregano
- 1 oz panko¹
- 2 scallions
- 3 red potatoes
- 2 pkts Dijon mustard¹⁷
- 2 oz dark brown sugar

WHAT YOU NEED

- garlic
- neutral oil
- large egg³
- kosher salt & ground pepper

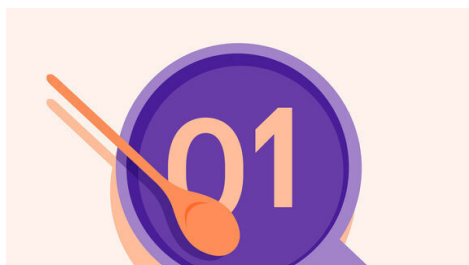
TOOLS

ALLERGENS

Wheat (1), Egg (3), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 0kcal



1. Prep Ingredients

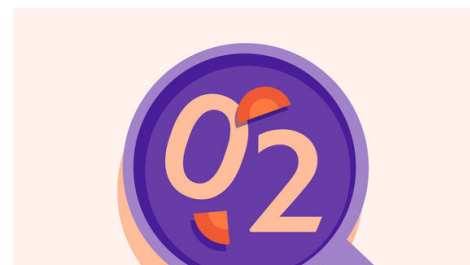
Preheat oven to 425 with a rack in the middle. Strip oregano leaves from stems. Discard stems. Finely chop 1 tablespoons oregano. Finely grate two teaspoons of garlic. Thinly slice scallions, keeping dark green pieces separate. Cut potatoes in half, then into 1/2 inch wedges.

On a rimmed baking sheet, toss potatoes with 1 tablespoon oil, salt and pepper.



4. Bake

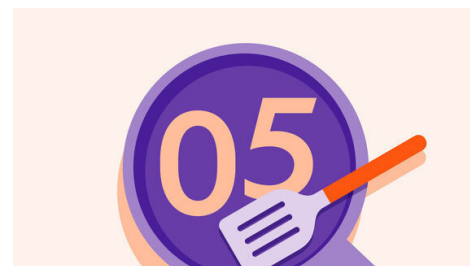
Bake on center oven rack until meatloaf is browned and cooked through (center of meatloaf should register 160°F), and potatoes are tender and browned on the bottom, 25-30-minutes, flipping potatoes halfway through. Garnish with scallion greens. Allow meatloaf to cool for 5 minutes before serving.



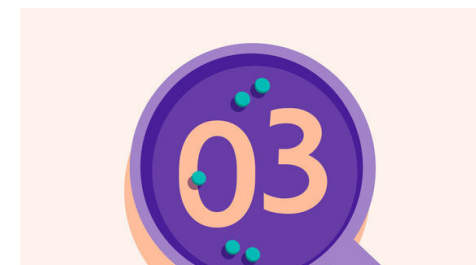
2. Prepare meatloaves

In small bowl, combine 1 tablespoon brown sugar with 1 packet of mustard.

In a medium bowl, combine pork, 1 large egg, scallion whites and light greens, chopped oregano, remaining mustard packet, garlic, 1 teaspoon salt and several generous grinds of pepper.

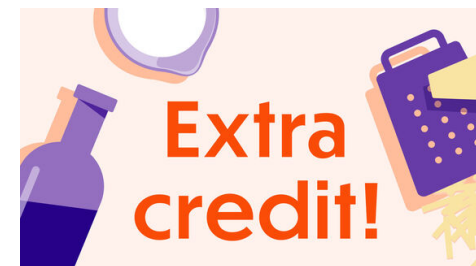


5.



3. Form Meatloaves

Form into an oval meatloaf about 5 inches long and two inches high. Nestle between potatoes on baking sheet. Spread brown sugar mustard mixture over the top.



6.

Extra credit!