

# DINNERLY



## Cheese-Stuffed Pizza Meatloaf & Green Beans

with Marinara Sauce



30-40min



2 Servings

Picture this: You're digging into your fresh, piping hot meatloaf when gooey mozzarella cheese pops out! What a pleasant surprise! That's just the kind of thing you can look forward to when Dinnerly comes up with a pizzafied meatloaf. Topped with marinara, grated Parm, and served with green beans alongside, you can settle right into this comfort food dish. We've got you covered!

## WHAT WE SEND

- ½ lb green beans
- 3¾ oz mozzarella <sup>3</sup>
- ¾ oz Parmesan <sup>3</sup>
- 10 oz pkg grass-fed ground beef
- 1 oz panko <sup>1</sup>
- ¼ oz Tuscan spice blend
- 8 oz marinara sauce

## WHAT YOU NEED

- all-purpose flour <sup>1</sup>
- olive oil
- kosher salt & ground pepper
- 1 large egg <sup>2</sup>

## TOOLS

- rimmed baking sheet
- microwave

## ALLERGENS

Wheat (1), Egg (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 720kcal, Fat 38g, Carbs 33g, Protein 51g



### 1. GREEN BEANS VARIATION

Preheat oven to 450°F with a rack in the bottom.

Trim **green beans**. Toss in a large bowl with **2 teaspoons oil**; season with **salt** and **pepper**.



### 2. Make meatloaves

Halve **mozzarella**. Grate **Parmesan**, if necessary.

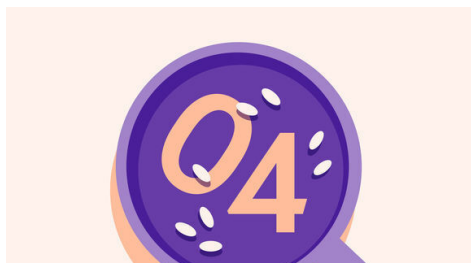
In a medium bowl, add **beef**, **panko**, **1 large egg**, **half of the Parmesan**, **2 teaspoons Tuscan spice**, **1 teaspoon salt**, and **a few grinds of pepper**; stir or knead to combine. Divide into 2 ovals, then make an indentation in the middle; fill with 1 piece of **mozzarella**. Press meat over cheese.



### 3. Bake meatloaves

Place **meatloaves** in the center of a rimmed baking sheet. Spread **2 tablespoons marinara** over each loaf. Arrange **green beans** evenly around meatloaves.

Bake on bottom oven rack until meatloaves reach 160°F internally and green beans are tender, about 15 minutes.



### 4. Heat marinara & serve

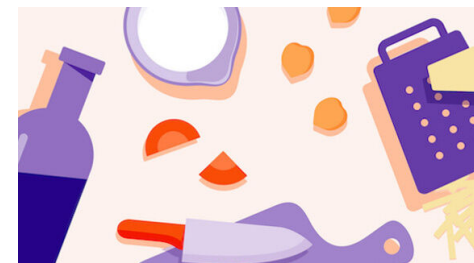
Microwave **remaining marinara** until warm, 30–60 seconds. Season to taste with **salt** and **pepper**.

Sprinkle **pizza meatloaf** with **remaining Parmesan** and serve with **green beans** and **marinara sauce** alongside. Enjoy!



### 5. ...

What were you expecting, more steps?



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!