

# DINNERLY



## Pesto Chicken Meatloaf

with Mashed Potatoes & Roasted Green Beans



30-40min



2 Servings

We were today-years-old when we realized the expression isn't actually, "Home is where the meatloaf is." But, we stand by our feelings—we even stitched it into a throw pillow. This chicken version is lathered with creamy pesto, then served with buttery mashed potatoes and roasted green beans. We've got you covered!

## WHAT WE SEND

- 2 potatoes
- 10 oz pkg ground chicken
- 1 oz panko<sup>3</sup>
- 4 oz basil pesto<sup>2</sup>
- ½ lb green beans

## WHAT YOU NEED

- kosher salt & ground pepper
- 1 large egg<sup>1</sup>
- white wine vinegar (or apple cider vinegar)
- olive oil
- butter<sup>2</sup>

## TOOLS

- medium saucepan
- colander
- rimmed baking sheet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 820kcal, Fat 45g, Carbs 62g, Protein 48g



### 1. Cook potatoes

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

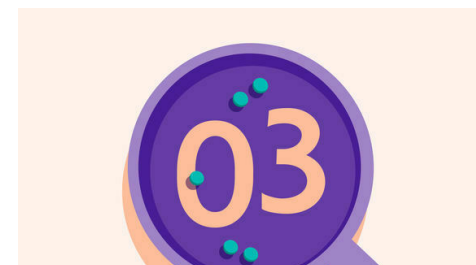
Peel **potatoes**, cut into 1-inch pieces, and place in a medium saucepan with enough **salted water** to cover by 1 inch. Cover and bring to a boil over high. Uncover and cook until easily pierced with a fork, about 10 minutes. Reserve ½ **cup cooking water**; drain and return potatoes to saucepan. Cover to keep warm off the heat.



### 2. Shape chicken; make sauce

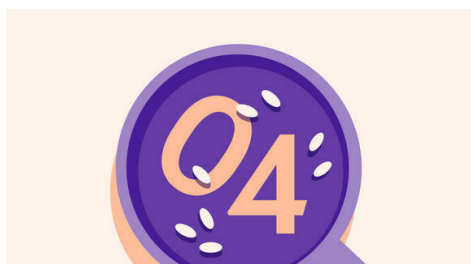
In a medium bowl, knead to combine **chicken, panko, 1 large egg, 3 tablespoons pesto, ½ teaspoon salt, and a few grinds of pepper**. Evenly divide mixture and shape into 2 ovals.

In a small bowl, whisk together **remaining pesto** (about ¼ cup) and **1½ tablespoons vinegar**. Set aside until ready to serve.



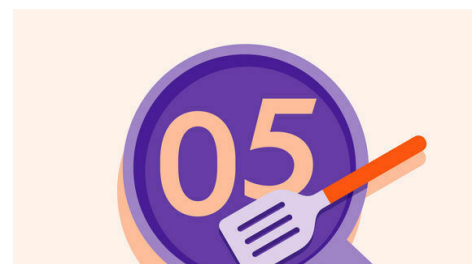
### 3. Bake meatloaves

Transfer **meatloaves** to a rimmed baking sheet. Bake on center oven rack until browned on the bottom, 7–8 minutes. While meatloaves bake, trim ends from **green beans**.



### 4. Roast green beans

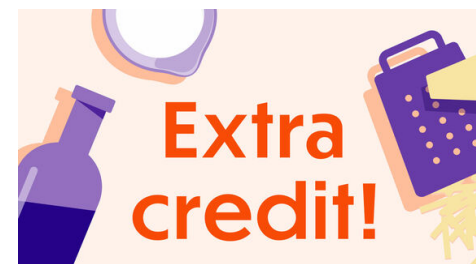
Push **meatloaves** to one side of baking sheet. Add **green beans** to opposite side and carefully toss with **1 tablespoon oil** and **a pinch each salt and pepper**. Bake on center oven rack until meatloaves are cooked through and green beans are tender and browned in spots, 6–7 minutes.



### 5. Mash potatoes & serve

Return saucepan with **potatoes** to medium. Add **2 tablespoons butter** and mash using a potato masher or fork. Add **reserved cooking water**, 1 tablespoon at a time, as needed until smooth; season with **salt and pepper**.

Serve **pesto chicken meatloaves and roasted green beans** with **mashed potatoes** alongside. Drizzle **pesto sauce** over meatloaf. Enjoy!



### 6. Take it to the next level

Make a sundried tomato relish to top your meatloaf. In a small bowl, stir together ¼ cup sundried tomatoes, ½ teaspoon chopped garlic, ½ teaspoon sugar, 1 teaspoon balsamic vinegar, and 1 tablespoon oil. Season to taste with salt and pepper.