

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 panko³
- 4 oz basil pesto²
- ½ lb green beans

WHAT YOU NEED

- kosher salt & ground pepper
- 1 large egg¹
- white wine vinegar (or apple cider vinegar)
- olive oil
- butter²

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 47g



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.