

DINNERLY



Cheese-Stuffed Pizza Meatloaf & Broccoli

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 roasted broccoli alongside, you can settle right into this comfort food dish. We've got you covered!

WHAT WE SEND

- ½ lb broccoli
- 3¾ oz mozzarella ³
- ¾ oz Parmesan ³
- 10 oz pkg grass-fed ground beef
- 1 oz panko ¹
- ¼ oz Tuscan spice blend
- 8 oz marinara sauce

WHAT YOU NEED

- all-purpose flour ¹
- olive oil
- kosher salt & ground pepper
- 1 large egg ²

TOOLS

- microplane or grater
- 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 32g, Protein 52g



1. BROCCOLI VARIATION

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

Cut **broccoli** into 1-inch florets, if necessary. Toss in a large bowl with **2 teaspoons oil**; season with **salt** and **pepper**.



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 **broccoli** and **marinara sauce** alongside. Enjoy!



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.



5. ...

What were you expecting, more steps?



3. Bake veggies & meatloaves

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

Bake on bottom oven rack until meatloaves reach 160°F internally and broccoli is tender, about 15 minutes.



6. ...

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