

DINNERLY



Cheese-Stuffed Pizza Meatloaf with Sweet Potato Oven Fries & 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 crisp sweet potato oven fries alongside, you can settle right into this comfort food dish. We've got you covered!

WHAT WE SEND

- 2 sweet potatoes
- 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

- rimmed baking sheet
- microplane or grater
- 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 920kcal, Fat 38g, Carbs 82g, Protein 53g

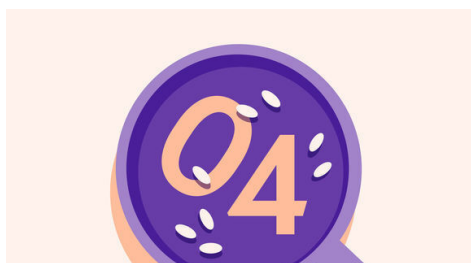


1. SWEET POTATO VARIATION

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

Scrub **sweet potatoes**; cut into ½-inch thick fries. Toss in a large bowl with **1 tablespoon flour** and **2 teaspoons oil**; season with **salt** and **pepper**. Transfer to a rimmed baking sheet; spread into a single layer.

Roast on bottom oven rack until tender and browned on the bottom, about 20 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 **fries** 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 meatloaves

Flip **fries** and add **meatloaves** to same baking sheet. Spread **2 tablespoons marinara** over each loaf.

Bake on bottom oven rack until meatloaves reach 160°F internally and fries are crispy, about 15 minutes.



6. ...

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