

DINNERLY



Tex-Mex Meatloaf & Taco Gravy with Mashed Potatoes & Roasted Broccoli



30-40min



2 Servings

If this dish were a motivational poster, it would say, "In a world of weeknight dinners, be a taco gravy-smothered meatloaf." Because, it's a known fact that everyone loves tacos and an even greater known fact that everyone loves meatloaf. Okay, maybe we made that up, but we know you're going to love this saucy, hearty category-defying—and, that's all that really matters. We've got you covered!

WHAT WE SEND

- 2 potatoes
- ½ lb broccoli
- 10 oz pkg grass-fed ground beef
- 2 (1 oz) panko ²
- ¼ oz granulated garlic
- ¼ oz taco seasoning
- 1 pkt chicken broth concentrate

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- 1 large egg ¹
- all-purpose flour ²
- butter ³

TOOLS

- medium saucepan
- rimmed baking sheet
- small saucepan
- potato masher or fork

COOKING TIP

Broccoli might cook faster than the meatloaf, so keep a close eye on it and remove from oven if it's browning too quickly.

ALLERGENS

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

NUTRITION PER SERVING

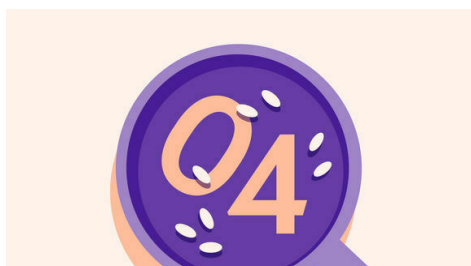
Calories 930kcal, Fat 45g, Carbs 79g, Protein 44g



1. Cook potatoes

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

Peel **potatoes**, then cut into 1-inch pieces; transfer to a medium saucepan with enough **salted water** to cover by 1 inch. Cover and bring to a boil over high, then uncover and cook until tender, about 10 minutes. Reserve **¼ cup cooking water**, then drain potatoes and return to saucepan until step 4.



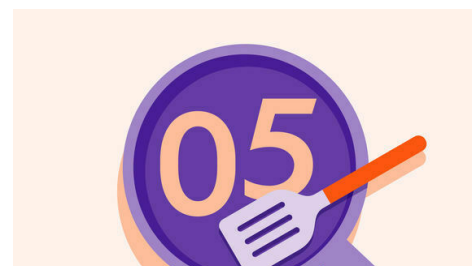
4. Cook taco gravy

Heat **1 tablespoon oil** in a small saucepan over medium. Add **¼ teaspoon granulated garlic**, **1 tablespoon taco seasoning**, and **2 teaspoons flour**; cook, stirring, until fragrant, about 1 minute. Whisk in **¾ cup water** and **broth concentrate**. Bring to a boil over high heat, then reduce heat to a simmer and cook until slightly thickened, 5–7 minutes.



2. Prep broccoli

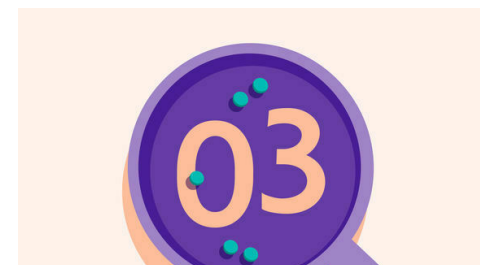
While **potatoes** cook, cut **broccoli** into 1-inch florets, if necessary. Toss on a rimmed baking sheet with **1 tablespoon oil** and **a pinch each of salt and pepper**; spread into an even layer.



5. Finish & serve

Return saucepan with **potatoes** to medium heat. Add **reserved cooking water** and **2 tablespoons butter**. Mash with a potato masher or fork; season to taste with **salt** and **pepper**.

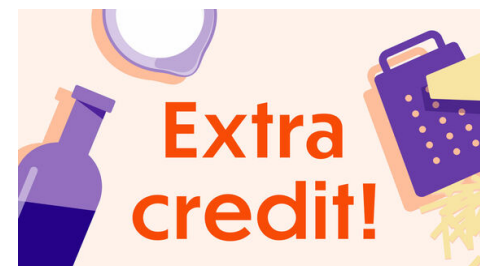
Serve **Tex-Mex meatloaf** with **mashed potatoes** and **broccoli** alongside. Spoon **taco gravy** over top. Enjoy!



3. Form meatloaves & bake

In a medium bowl, knead or mix to combine **ground beef**, **½ cup panko**, **1 large egg**, **½ teaspoon salt**, and **a few grinds of pepper**.

Divide **meatloaf mixture**, then shape into 2 (4-inch) oval-shaped patties. Place on baking sheet with **broccoli**. Bake on upper oven rack until meatloaves cook to a temperature of 165°F, and broccoli is tender, 10–12 minutes (see cooking tip).



6. Take it to the next level

Make your own guac to dollop on top of this Tex-Mex dinner! Mash up a ripe avocado or two, season with salt, and add a few squeezes of lime juice, finely chopped jalapeño, and some chopped red onion and fresh cilantro. Or make it your way!