

# DINNERLY



## Pesto 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 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 grass-fed ground beef
- 1 oz panko <sup>1</sup>
- ½ lb asparagus
- 4 oz basil pesto <sup>7</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- 1 large egg <sup>3</sup>
- white wine vinegar (or apple cider vinegar) <sup>17</sup>
- olive oil
- butter <sup>7</sup>

## TOOLS

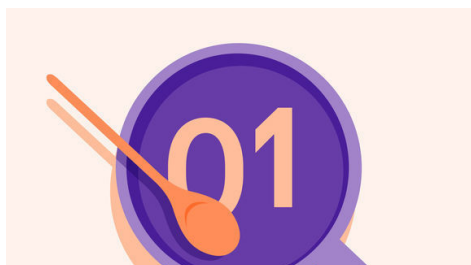
- medium saucepan
- colander
- rimmed baking sheet

## ALLERGENS

Wheat (1), Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

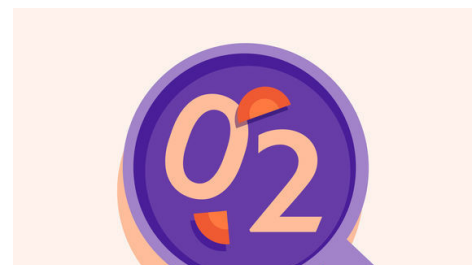
## NUTRITION PER SERVING

Calories 940kcal, Fat 54g, Carbs 62g, Protein 44g



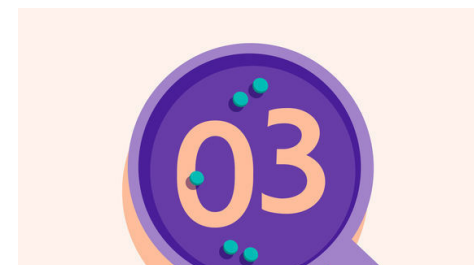
### 1. Cook potatoes

Preheat oven to 450°F with a rack in the center. Peel **potato**, 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.



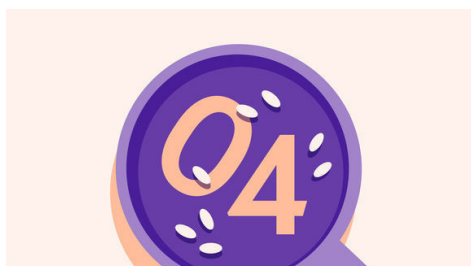
### 2. Shape beef & make sauce

In a medium bowl, knead to combine **beef**, **panko**, **3 tablespoons pesto**, **1 large egg**, ½ **teaspoon salt**, and **a few grinds pepper**. Evenly divide beef 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.



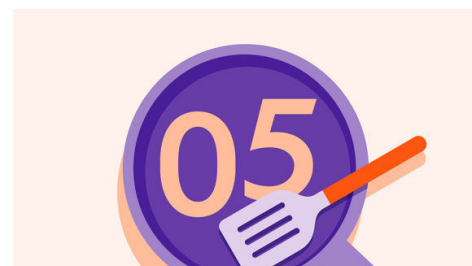
### 3. Bake meatloaves

Transfer **meatloaves** to a rimmed baking sheet. Bake on center oven rack until browned on the bottom, 5–6 minutes. While meatloaves bake, trim tough woody ends from **asparagus**.



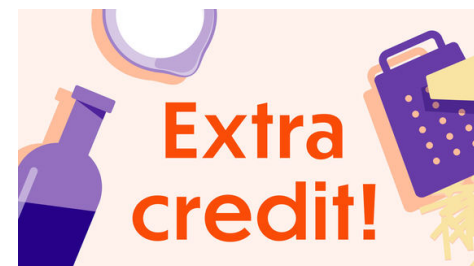
### 4. ASPARAGUS VARIATION

Push **meatloaves** to one side of baking sheet. Add **asparagus** to opposite side and carefully toss with **1 tablespoon oil** and **a pinch each of salt and pepper**. Bake on center oven rack until meatloaves are cooked through and asparagus is tender and browned in spots, 8–9 minutes.



### 5. Mash potatoes & serve

Return saucepan with **potatoes** to medium heat. 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 meatloaves and roasted asparagus** 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.