

# DINNERLY



## VELVEETA® Cheese Sauce-Stuffed Meatloaves

with Mashed Potatoes & Broccoli



40-50min



2 Servings

Didn't think we could make meatloaves even tastier? Challenge accepted! We barely broke a sweat thanks to our incomparable secret weapon—VELVEETA® Cheese Sauce! Inspired by a Juicy Lucy-style burger, we stuff the savory meatloaves with cheese sauce to give incredible flavor from the inside out. Creamy mashed potatoes and crisp broccoli round out this plate of delicious nostalgia. We've got you covered!

## WHAT WE SEND

- 2 potatoes
- 1 yellow onion
- 10 oz pkg grass-fed ground beef
- 1 oz panko <sup>1</sup>
- 2 (¼ oz) all-purpose spice blend
- 4 oz VELVEETA® Cheese Sauce <sup>7</sup>
- ½ lb broccoli

## WHAT YOU NEED

- kosher salt & ground pepper
- 3 Tbsp butter <sup>7</sup>
- 1 large egg <sup>3</sup>
- ¼ cup ketchup

## TOOLS

- medium saucepan
- rimmed baking sheet
- parchment paper
- microwave

## COOKING TIP

The VELVEETA trademark is owned by Kraft Foods and used with permission.

## ALLERGENS

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

## NUTRITION PER SERVING

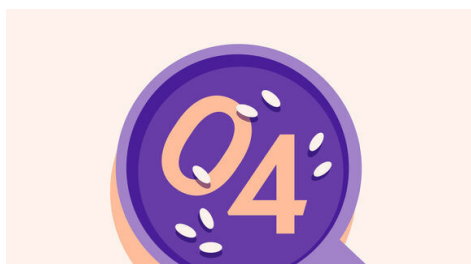
Calories 1190kcal, Fat 65g, Carbs 86g, Protein 51g



### 1. Cook potatoes

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

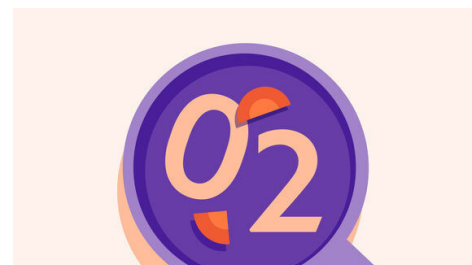
Peel **potatoes**; cut into 1-inch pieces. Place in a medium saucepan with enough **salted water** to cover by 1 inch. Bring to a boil over high heat. Cook over medium-low heat until easily pierced with a fork, 12–15 minutes. Reserve ½ **cup cooking water**; drain potatoes and return to saucepan off heat.



### 4. Bake meatloaves

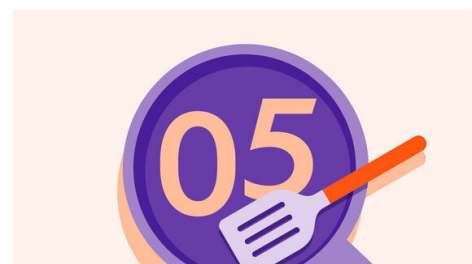
Place **2 ovals** on prepared baking sheet; press a shallow indentation in the center of each. Fill each indentation with **1 tablespoon VELVEETA® Cheese Sauce**. Place **remaining ovals** on top; gently press edges to shape and seal. Spread **2 tablespoons ketchup** over each **meatloaf**.

Roast on center oven rack until cooked through (160°F internally), 15–20 minutes.



### 2. Mash potatoes

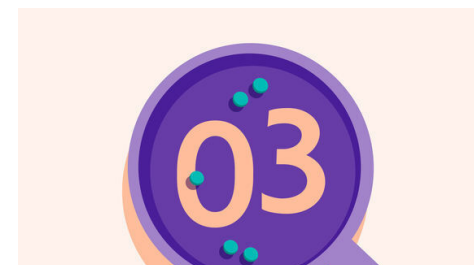
To saucepan with **potatoes**, add **2 tablespoons butter**; mash with a potato masher or fork until smooth. Stir in enough **reserved cooking water** to achieve desired consistency (start with ¼ cup); season to taste with **salt** and **pepper**. Keep covered until ready to serve.



### 5. BROCCOLI VARIATION

Cut **broccoli** into ½-inch pieces, if necessary. In a medium bowl, combine **broccoli** and **1 tablespoon butter**; season with **salt** and **pepper**. Cover and microwave on high until broccoli is bright green and hot, about 2 minutes. Warm **potatoes** over medium-low heat, if necessary.

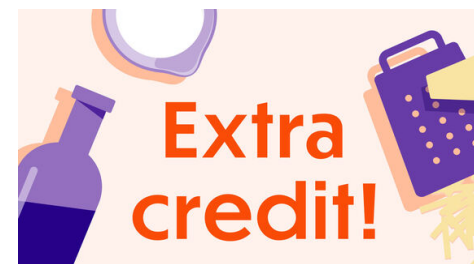
Serve **meatloaves** with **mashed potatoes** and **broccoli**. Enjoy!



### 3. Mix & shape meatloaves

Line a rimmed baking sheet with parchment paper.

Into a medium bowl, coarsely grate **half of the onion**. Add **beef**, **panko**, **all purpose seasoning**, **1 large egg**, and ½ **teaspoon each of salt and pepper**; knead until combined. Using wet hands, form into 4 (5x3-inch) ovals.



### 6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.