

# DINNERLY



## Reuben Meatloaf with Green Beans & Sauerkraut



30-40min



2 Servings

This ain't your momma's meatloaf. It's got everything there is to love about the almighty Reuben sandwich combined into one delicious, cheese-smothered meatloaf. We didn't forget the sauerkraut, of course. And a quick and easy Russian dressing for dipping on the side. We're not amateurs here! And neither are you—consider yourself a meatloaf aficionado after making this meal. We've got you covered!

## WHAT WE SEND

- ¼ oz cornstarch
- ½ lb sauerkraut <sup>4</sup>
- 10 oz pkg grass-fed ground beef
- ¼ oz pastrami spice blend
- 1 oz mayonnaise <sup>1,3</sup>
- 1 pkt Dijon mustard <sup>4</sup>
- 2 oz shredded fontina <sup>2</sup>
- ½ lb green beans

## WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- 1 large egg <sup>1</sup>
- ketchup

## TOOLS

- 2 rimmed baking sheets

## ALLERGENS

Egg (1), Milk (2), Soy (3), Sulphites (4).  
May contain traces of other allergens.  
Packaged in a facility that packages  
gluten containing products.

## NUTRITION PER SERVING

Calories 660kcal, Fat 42g, Carbs 18g,  
Protein 41g



### 1. GREEN BEAN VARIATION

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

Trim stem ends from **green beans**.



### 2. Mix meatloaf

Finely chop **¾ cup of the sauerkraut** (save rest for own use), then transfer to a medium bowl. Add **ground beef, pastrami spice, 1 large egg, and 1 teaspoon salt**; mix well to combine.



### 3. Bake meatloaves

Generously **oil** a second rimmed baking sheet. Shape **meat mixture** into 2 (5-inch) meatloaves. Transfer to prepared baking sheet.

Scatter **green beans** around meatloaf. Drizzle with **oil** and season with **salt and pepper**. Bake on upper oven rack until tops start to brown, meatloaves are cooked through (160°F internally), and green beans are crisp tender, 12–15 minutes.



### 4. Make Russian dressing

While **meatloaves** bake, in a small bowl, stir to combine **mayonnaise, 1 tablespoon ketchup, and 1 teaspoon Dijon mustard**.

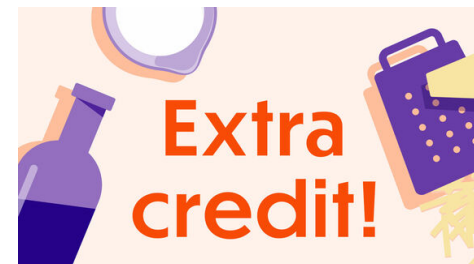


### 5. Broil & serve

Switch oven to broil. Broil **meatloaves** on upper oven rack until starting to brown in spots, about 2 minutes. Evenly sprinkle **cheese** over top. Return to oven and broil until cheese is melted and browned in spots, 1–2 minutes (watch closely as broilers vary).

Serve **Reuben meatloaves** with **Russian dressing** and **green beans** alongside.

Enjoy!



### 6. Want a pickle with that?

Slice a dill pickle into rounds and place them on top of the meatloaf before serving, or leave it whole on the side!