

DINNERLY



Reuben Meatloaf with Sweet Potato Fries

& 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

- 2 sweet potatoes
- ¼ oz cornstarch
- ½ lb sauerkraut ⁴
- 10 oz pkg grass-fed ground beef
- ¼ oz pastrami spice blend
- 1 oz mayonnaise ^{1,3}
- 1 pkt Dijon mustard ⁴
- 2 oz shredded fontina ²

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- 1 large egg ¹
- 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 860kcal, Fat 42g, Carbs 66g,
Protein 43g



1. SWEET POTATO VARIATION

Preheat oven to 425°F with a rimmed baking sheet on a rack in the lower third. Set another rack in the upper third.

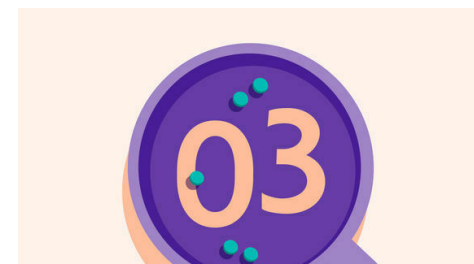
Scrub **potatoes**, then cut lengthwise into ½-inch thick fries. Toss in a large bowl with **1 teaspoon cornstarch** and **1 tablespoon oil**; season with **salt** and **pepper**.



2. Roast fries, mix meatloaf

Carefully transfer **fries** to preheated baking sheet; spread into a single layer. Roast on lower oven rack until tender and browned in spots, about 16–20 minutes.

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.

Flip **fries** and continue baking on lower oven rack; bake **meatloaves** on upper oven rack until tops start to brown and meatloaves are cooked through (160°F internally), 10–15 minutes.



4. Make Russian dressing

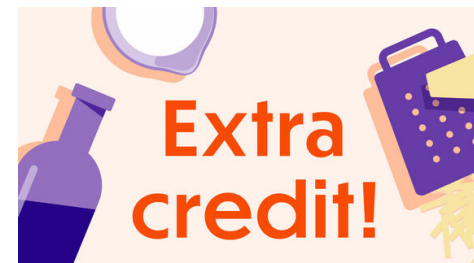
While **meatloaves** bake, in a small bowl, stir to combine **mayonnaise**, **1 tablespoon ketchup**, and **1 teaspoon Dijon mustard**.



5. Broil & serve

Remove **fries** from oven and 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 **fries** 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!