

DINNERLY



Pork Katsu Meatloaf with Fried Onions



20-30min



2 Servings

This ain't your momma's meatloaf! We're mixing ground pork with fresh ginger and garlic powder, then smearing our beloved Japanese katsu sauce on top. The flavorful sauce thickens in the oven, becoming a sticky sweet and savory glaze. A final garnish of fried onions serves even more savoriness plus an addictive crunch for this new twist on an old favorite. We've got you covered!

WHAT WE SEND

- 1 piece fresh ginger
- 10 oz pkg ground pork
- 1 oz panko ²
- ¼ oz granulated garlic
- 1.8 oz katsu sauce ^{2,3}
- ½ oz fried onions ³

WHAT YOU NEED

- 1 large egg ¹
- kosher salt & ground pepper
- neutral oil

TOOLS

- microplane or grater
- rimmed baking sheet

COOKING TIP

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ALLERGENS

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

NUTRITION PER SERVING

Calories 320kcal, Fat 11g, Carbs 17g, Protein 33g



1. Make meatloaf mixture

Preheat oven to 425°F with a rack in the center.

Finely grate **1 teaspoon ginger** into a medium bowl. Add **ground pork**, **¼ cup panko**, **1 large egg**, **½ teaspoon each of granulated garlic and salt**, and **a few grinds of pepper**. Mix with hands to combine.



2. Bake meatloaf

Lightly **oil** a rimmed baking sheet. Using wet hands, shape **meatloaf mixture** on prepared sheet into a 5-inch long oval, about 2 inches high. Brush **half of the katsu sauce** evenly over top.

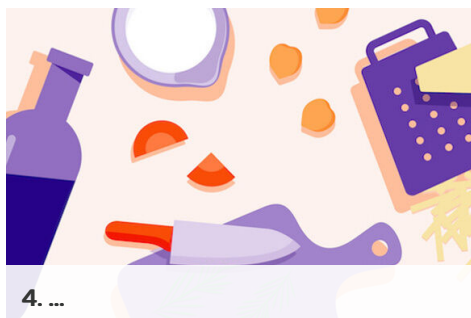
Bake on center oven rack until cooked through, 20–23 minutes. Switch oven to broil.



3. Finish & serve

Brush **remaining katsu sauce** over **meatloaf**. Broil on center oven rack until bubbling, 2–4 minutes.

Sprinkle **fried onions** over **pork katsu meatloaf** and let cool for 10 minutes before serving. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!