



Meatloaf Sandwich with Potato Chips

Pickled Onions & Roasted Potato Wedges



40-50min



2 Servings

Can you think of anything cozier than a hearty slice of meatloaf tucked into a warm ciabatta roll? We can't either. A classic mix of ground beef, panko and grated onion combine to press into juicy patties. A thick glaze of ketchup, sugar, and Worcestershire sauce tops the meatloaf patties, and we invited some delicious surprise guests to this sandwich party-tangy pickled onions and satisfyingly crunchy potato chips.

What we send

- 1 red onion
- 2 potatoes
- 1 oz panko ⁵
- 1½ oz pkt Worcestershire sauce ²
- 10 oz pkg grass-fed ground beef
- ¼ oz all-purpose spice blend
- 2 ciabatta rolls ^{4,5}
- 2 oz mayonnaise ^{1,4}
- 1 romaine heart
- 1 bag Lay's potato chips

What you need

- 4½ Tbsp red wine vinegar (or white wine vinegar)
- sugar
- kosher salt & ground pepper
- neutral oil
- milk (optional) ³
- ¼ c ketchup
- 1 large egg ¹

Tools

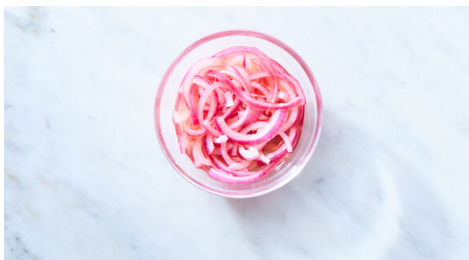
- small saucepan
- rimmed baking sheet
- box grater
- medium ovenproof skillet

Allergens

Egg (1), Fish (2), Milk (3), Soy (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1420kcal, Fat 68g, Carbs 146g, Protein 48g



1. Pickle onions

Preheat oven to 450°F with racks in the upper and lower thirds.

In a small saucepan, combine **¼ cup each of vinegar and water, 2 tablespoons sugar, and a pinch of salt**; bring to a boil over high heat. Thinly slice **half of the onion**; place in a small heatproof bowl. Pour boiling vinegar mixture over onions; set aside.



4. Mix meatloaf

To bowl with **panko**, add **beef, all-purpose spice, 1 large egg, 1 tablespoon each of Worcestershire and ketchup, 1 teaspoon salt, and ½ teaspoon pepper**; mix well until evenly combined and slightly tacky. Shape into 2 (¾-inch) thick patties. Make an indentation in the center of each patty.



2. Roast potatoes

Scrub **potatoes**; cut into ¾-inch thick wedges. On a rimmed baking sheet, toss potatoes with **2 tablespoons oil**; season with **salt and pepper**. Roast on lower rack until deeply browned, flipping potatoes halfway through, 35–40 minutes.



5. Cook meatloaf patties

In a medium ovenproof skillet, heat **1 tablespoon oil** over medium-high until shimmering. Add **patties**, indented side up. Lower heat to medium; cook until well browned on the bottom, 4–5 minutes. Flip patties; top with **glaze**. Transfer skillet to upper oven rack and bake until patties are cooked through (centers should register 165°F) and glaze is shiny and set, 5–10 minutes.



3. Soak panko & mix glaze

Into a large bowl, coarsely grate **remaining onion**. Add **panko** and **2 tablespoons milk or water**; set aside until liquid is absorbed, about 5 minutes.

In a small bowl, combine **¼ cup ketchup, 1 tablespoon sugar, and 1 teaspoon each of Worcestershire sauce and vinegar**.



6. Assemble & serve

Bake **whole ciabatta rolls** on upper rack until browned and crusty, 5–8 minutes. Split rolls and spread **mayonnaise** on cut sides. Assemble **sandwiches** with **pickled onions, lettuce, and potato chips**. Serve with **potato wedges**. Enjoy!