



DINNERLY



Pesto Meatloaf with Mashed Potatoes & Roasted Zucchini

 30-40min  2 Servings

We were today-years-old when we realized the expression isn't actually, "Home is where the meatloaf is." But, we stand by our feelings—we even stitched it into a throw pillow. This version is lathered with creamy pesto, then served with buttery mashed potatoes and roasted zucchini. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 10 oz pkg grass-fed ground beef
- 1 oz panko ³
- 2 zucchini
- 4 oz basil pesto ²

WHAT YOU NEED

- kosher salt & ground pepper
- 1 large egg ¹
- white wine vinegar (or apple cider vinegar)
- olive oil
- butter ²

TOOLS

- medium saucepan
- colander
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 950kcal, Fat 54g, Carbs 63g, Protein 44g



1. Cook potatoes

Preheat oven to 450°F with a rack in the center. Peel **potato**, cut into 1-inch pieces, and place in a medium saucepan with enough **salted water** to cover by 1 inch. Cover and bring to a boil over high. Uncover and cook until easily pierced with a fork, about 10 minutes. Reserve **½ cup cooking water**; drain and return potatoes to saucepan. Cover to keep warm off the heat.



2. Shape beef & make sauce

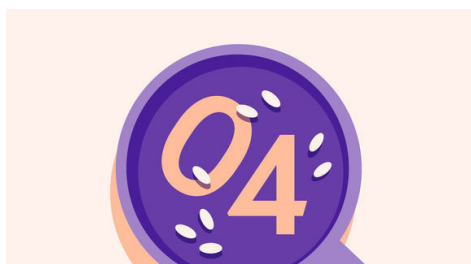
In a medium bowl, knead to combine **beef**, **panko**, **3 tablespoons pesto**, **1 large egg**, **½ teaspoon salt**, and **a few grinds pepper**. Evenly divide beef and shape into 2 ovals. In a small bowl, whisk together **remaining pesto** (about ¼ cup) and **1½ tablespoons vinegar**. Set aside until ready to serve.



3. Bake meatloaves

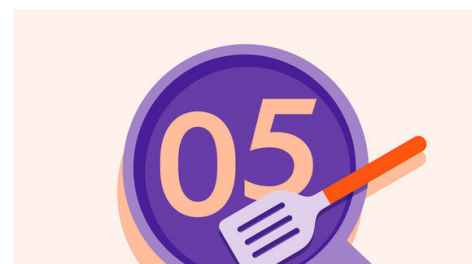
Transfer **meatloaves** to a rimmed baking sheet. Bake on center oven rack until browned on the bottom, 7–8 minutes.

Meanwhile, halve **zucchini** lengthwise, then cut into ½-inch half moons.



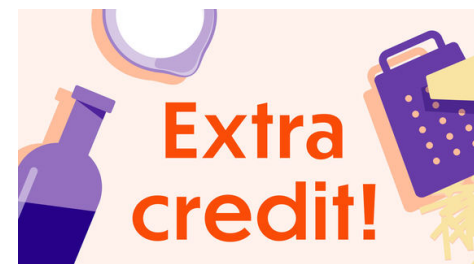
4. ZUCCHINI VARIATION

Push **meatloaves** to one side of baking sheet. Add **zucchini** to opposite side and carefully toss with **1 tablespoon oil** and **a pinch each of salt and pepper**. Bake on center oven rack until meatloaves are cooked through and zucchini is tender and browned in spots, 6–7 minutes.



5. Mash potatoes & serve

Return saucepan with **potatoes** to medium heat. Add **2 tablespoons butter** and mash using a potato masher or fork. Add **reserved cooking water**, 1 tablespoon at a time, as needed until smooth; season with **salt** and **pepper**. Serve **pesto meatloaves** and **roasted zucchini** with **mashed potatoes** alongside. Drizzle **pesto sauce** over **meatloaf**. Enjoy!



6. Take it to the next level

Make a sundried tomato relish to top your meatloaf. In a small bowl, stir together ¼ cup sundried tomatoes, ½ teaspoon chopped garlic, ½ teaspoon sugar, 1 teaspoon balsamic vinegar, and 1 tablespoon oil. Season to taste with salt and pepper.