



Cheesy Chicken Parm Meatloaf

with Buttery Garlic Bread & Green Salad



30min



2 Servings

We've taken a classic dish—meatloaf—and truly upped the ante. We start with ground chicken, onions, panko, eggs, and salt and pepper, then after roasting in the oven smothered with tomato sauce, we top the meatloaf with melty mozzarella cheese. It's served with toasty garlic bread and green salad studded with yellow onions and plum tomatoes. This might just become your favorite meatloaf recipe.

What we send

- garlic
- 14½ oz can whole peeled tomatoes
- 1 yellow onion
- 1 oz panko ⁴
- 10 oz pkg ground chicken
- ¾ oz Parmesan ²
- 1 mini baguette ^{3,4}
- 3¾ oz mozzarella ²
- 1 romaine heart
- 1 plum tomato
- 1 pkt balsamic vinaigrette

What you need

- olive oil
- kosher salt & pepper
- 1 large egg ¹
- butter ²

Tools

- medium saucepan
- medium baking dish
- box grater or microplane

Allergens

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

Nutrition per serving

Calories 880kcal, Fat 37g, Carbs 83g,
Protein 62g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Finely chop **1 tablespoon garlic**. Use kitchen shears to cut **tomatoes** in the can until finely chopped. Halve and thinly slice **¼ cup onion**. Finely chop remaining onion. Heat **1 tablespoon oil** in a medium saucepan over medium-high. Add chopped onions and ¾ of the garlic. Cook, stirring, until softened, 3-4 minutes.



4. Make garlic bread

While **meatloaf** bakes, finely grate **Parmesan**. Split **baguette** horizontally and spread each cut side with **½ tablespoon butter**. Sprinkle **remaining garlic** and **half of the Parmesan** over top, and place on a sheet of foil. Bake on center oven rack until lightly browned and toasty, 5-8 minutes (watch closely as ovens vary).



2. Make sauce

Transfer **half of the cooked onions** to a medium bowl and reserve for step 3. Add **tomatoes and their juices** and a **generous pinch each of salt and pepper** to saucepan and cook over medium heat, stirring occasionally, until slightly thickened, about 5 minutes.



5. Add sauce & cheese

Slice **mozzarella**. Pour **tomato sauce** all over and around **meatloaf** and top with mozzarella. Return to center oven rack and bake until cheese is melted, 8-10 minutes.



3. Make meatloaf

Meanwhile, to **cooked onions** in the bowl, add **panko, chicken, 1 large egg, 1 teaspoon salt**, and a **few grinds of pepper**, and knead to combine. Form mixture into a 6-inch oval and place in a **lightly oiled** medium baking dish or ovenproof skillet. Drizzle with **oil**. Bake on center oven rack until browned and firm to the touch, 18-20 minutes.



6. Make salad & serve

Tear **lettuce leaves** into bite-size pieces and cut **tomato** into wedges; add to a medium bowl. Add **sliced onions, remaining Parmesan**, and **balsamic dressing**, and toss to combine. Season with **salt** and **pepper**. Slice **meatloaf** and serve, spooning **sauce** over top, with **garlic bread** and **salad** alongside. Enjoy!