

# DINNERLY



## Chicken-Sausage Meatloaf with Potatoes & Creamed Spinach



20-30min



2 Servings

Meatloaf, but make it glam! Instead of ketchup glazed ground beef, aka the usual, we went with tender chicken sausage topped with a tangy glaze spiked with balsamic vinegar. A side of decadent creamed spinach and crispy potato chips makes this the perfect meal. We've got you covered!

### WHAT WE SEND

- 1 pkg chicken sausage
- 2 oz panko (use ¼ cup) <sup>2</sup>
- garlic (use 1 large clove)
- 1 russet potato (1 lb)
- tomato paste (use 2 Tbsp)
- 1 pkt cream cheese <sup>3</sup>
- 3 oz baby spinach

### WHAT YOU NEED

- 1 large egg <sup>1</sup>
- olive oil
- kosher salt & ground pepper
- dark balsamic vinegar (or apple cider vinegar)
- sugar

### TOOLS

- rimmed baking sheet
- small saucepan

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 950kcal, Fat 63g, Carbs 60g, Protein 37g



#### 1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Remove **chicken sausage** from casing, if necessary. In a medium bowl, combine chicken, ¼ cup of the panko, and 1 large egg. Peel and finely chop ½ teaspoon garlic.



#### 2. Prep potatoes & glaze

Scrub **potato**, then slice into ¼-inch thick rounds. Toss on a rimmed baking sheet with 1 tablespoon oil, ¼ teaspoon salt, and a few of grinds pepper. In a small bowl, whisk 2 tablespoons of the tomato paste, 2 tablespoons oil, 1 tablespoon vinegar, and 1 teaspoon sugar. Season glaze with a pinch each salt and pepper.



#### 3. Bake meatloaf & potatoes

Shape **chicken mixture** into 2 (5-inch) meatloaves. Transfer to baking sheet with **potatoes** and spread **glaze** over meatloaves. Bake on upper oven rack until meatloaves are just firm to the touch, and potatoes are tender and browned in spots, about 18 minutes (watch closely as ovens vary).



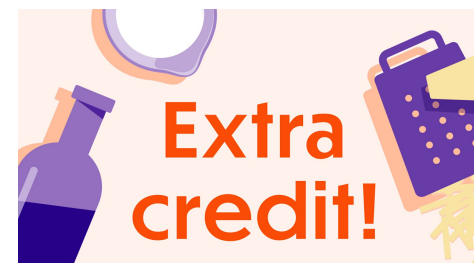
#### 4. Make creamed spinach

Heat 2 teaspoons oil and chopped garlic in a small saucepan over medium until fragrant, about 30 seconds. Add **cream cheese** and ¼ cup water; bring to a boil, whisking until smooth, about 1 minute. Add **spinach** to saucepan and cook, stirring, until just wilted, 1–2 minutes. Season to taste with salt and pepper.



#### 5. Serve

Serve **chicken-sausage meatloaf** with **potatoes** and **creamed spinach** alongside. Enjoy!



#### 6. Make it ahead!

Season and shape meatloaves the night before, then wrap them up tight. Store in the fridge until you're ready to cook!