



Glazed Mini Meatloaves with Green Beans, Pesto & Crusty Bread



20-30min



2 Servings

Making the meatloaf mix (and even shaping them) ahead of time can make dinner preparation a breeze! After mixing and shaping, store the meatloaves in an airtight container in the refrigerator until ready to use.

What we send

- 1 oz scallions
- ¾ oz piece Parmesan ⁷
- 2 mini French rolls ¹
- golden balsamic vinegar (use 1 Tbsp)
- tomato paste (use 2 Tbsp)
- 10 oz ground beef
- 1 oz panko (use ¼ cup) ^{1,6}
- 4 oz basil pesto ⁷
- ½ lb green beans

What you need

- kosher salt & ground pepper
- olive oil
- sugar
- 1 large egg ³

Tools

- medium saucepan
- microplane or grater
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

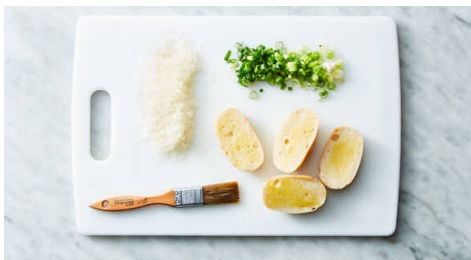
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 910kcal, Fat 62g, Carbs 42g, Proteins 44g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Bring a medium saucepan of **salted water** to a boil. Trim **scallions**, then thinly slice. Finely grate **Parmesan**. Halve **rolls**, then generously brush cut sides with **oil**.



4. Bake meatloaves

Divide **meatloaf mixture** into four equal portions. On a rimmed baking sheet, shape into 4 (4-inch) oval meatloaves. Spread **glaze** on the tops and sides of meatloaves. Bake on upper oven rack until meatloaves are just firm to the touch, 9-10 minutes, or until meatloaves reach 160°F internally.



2. Make glaze

In a small bowl, whisk to combine **1 tablespoon golden balsamic vinegar**, **2 tablespoons tomato paste**, **2 tablespoons oil**, and **¼ teaspoon sugar**; season with a **pinch each of salt and pepper**.



5. Cook green beans

Meanwhile, trim or snap ends from **green beans**. Add green beans to boiling water and cook until tender, 3-4 minutes. Drain beans, rinse with cold water, and drain again. Transfer to a medium bowl with **remaining scallions**. Add **1 tablespoon pesto** and toss to coat. Season to taste with **salt and pepper**.



3. Prep meatloaves

In a medium bowl, combine **ground beef**, **Parmesan**, **¼ cup panko**, **half of the scallions**, **1 large egg**, a **generous pinch each of salt and pepper**, and **1 tablespoon pesto** (save rest for steps 5 and 6).



6. Finish & serve

Switch oven to broiler. Add **rolls**, cut side up, to baking sheet with **meatloaves**. Broil until rolls are lightly browned and glaze is brick red, 2-3 minutes (watch closely as broilers vary). Sprinkle **rolls** with **salt**. Serve **meatloaves** with **rolls** and **green beans** alongside. Pass **remaining pesto** at the table. Enjoy!