



## 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 <sup>7</sup>
- 2 mini French rolls <sup>1</sup>
- 1 oz golden balsamic vinegar (use 1 Tbsp)
- tomato paste (use 2 Tbsp)
- 10 oz ground beef
- 1 oz panko (use ¼ cup) <sup>1,6</sup>
- 4 oz basil pesto <sup>7</sup>
- ½ lb green beans

## What you need

- kosher salt & ground pepper
- olive oil
- sugar
- 1 large egg <sup>3</sup>

## 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.**

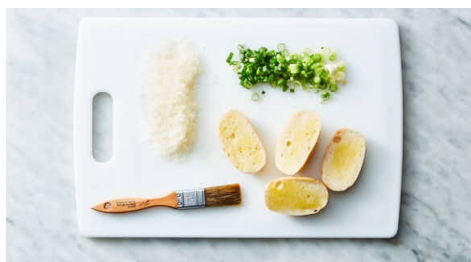
**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

### 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 790kcal, Fat 54g, Carbs 39g, Proteins 39g



## 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, knead to 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 broil. 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!