

# DINNERLY



## Meatloaf Casserole:

Double the Servings. Same Price.

 1h  2 Servings

Weeknight dinner, MEAT your match. You'll get enough food to serve TWICE the amount of people! But pay the SAME low Dinnerly price! Super saver, indeed. (2-person plan makes 4 servings; 4-person plan makes 8 servings.)

### WHAT WE SEND

- 2 russet potatoes (2 lbs)
- 1 medium red onion
- 4 oz carrot
- 1 pkt beef broth concentrate
- 10 oz pkg ground beef
- 2 oz panko <sup>1,6</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- ¼ cup ketchup
- ¾ cup milk <sup>7</sup>
- 4 Tbsp butter <sup>7</sup>
- 1 large egg <sup>3</sup>

### TOOLS

- large saucepan
- medium skillet
- potato masher or fork
- medium (1½ quart) baking dish

### 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 640kcal, Fat 33g, Carbs 66g, Proteins 23g



#### 1. Cook potatoes

Preheat oven to 450°F with a rack in the upper third. Peel **potatoes**, then cut into ½-inch pieces. Place in a large saucepan, along with **a generous pinch of salt** and enough water to cover by 1 inch. Cover and bring to a boil over high heat, then uncover and cook until easily pierced with a fork, 8–12 minutes. Drain and return potatoes to saucepan; set aside until step 3.



#### 2. Cook onions & carrots

While **potatoes** cook, finely chop **onion**. Scrub **carrot**, then cut into ¼-inch pieces. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add onions, carrots, and **a pinch of salt**. Cook, stirring, until veggies are golden and beginning to soften, 5–7 minutes. Off the heat, stir in **broth concentrate**, **½ cup water**, and **¼ cup ketchup**; set aside to cool.



#### 3. Mash potatoes

Meanwhile, return **potatoes** to medium heat; add **¾ cup milk** and **4 tablespoons butter**. Using a potato masher or fork, mash until smooth; season to taste with **salt** and **pepper**. Set aside until step 5.



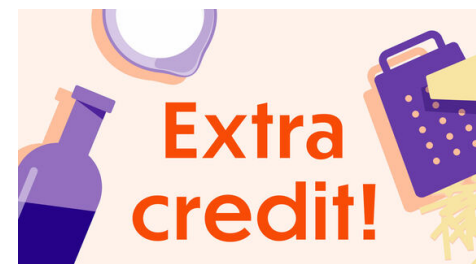
#### 4. Make meatloaf mixture

Lightly oil a medium baking dish. In a large bowl, combine **beef**, **onion-carrot mixture**, **panko**, **1 large egg**, **½ teaspoon salt**, and **a few grinds of pepper**; knead until just combined (do not over mix). Gently press meatloaf mixture into the bottom of prepared baking dish.



#### 5. Bake & serve

Dollop **mashed potatoes** on top of **meatloaf mixture**; spread in an even layer. Drizzle potatoes with **a little oil**. Bake on upper oven rack until mashed potatoes are golden and meatloaf reaches 160°F internally, 20–25 minutes. Allow to rest for 10 minutes before serving. Enjoy!



#### 6. Make it ahead!

Get ahead of the game by making the mashed potatoes ahead of time. Just store in an airtight container in the refrigerator (up to 2 days) until ready to assemble. Once dinnertime rolls around, let sit at room temperature for 30 minutes, then just assemble and bake!