

DINNERLY



Cheese-Stuffed Meatloaf with Mashed Potatoes, Gravy & Broccoli



30-40min



2 Servings

We've never met a meatloaf we didn't like. But, of course we all have our favorites. These juicy, individual-sized loaves, oozing with cheese and smothered in caramelized ketchup, may be even better than Mom's (but, we'd never tell!). And, with roasted broccoli, buttery mashed potatoes, and creamy gravy served alongside, we've got all of your comforts covered!

WHAT WE SEND

- 1 russet potato (1 lb)
- garlic
- 10 oz pkg grass-fed ground beef
- 1 oz panko ²
- 2 (¾ oz) pieces fontina ³
- 1 pkt turkey broth concentrate
- 4 oz broccoli

WHAT YOU NEED

- kosher salt & ground pepper
- 1 large egg ¹
- olive oil
- ketchup
- all-purpose flour ²
- butter ³

TOOLS

- medium saucepan
- rimmed baking sheet
- small skillet
- potato masher or fork

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 62g, Carbs 62g, Protein 42g



1. Cook potatoes

Preheat oven to 450°F with a rack in the upper third. Peel **potato**, then cut into 1-inch pieces. Place potatoes in a medium saucepan. Add enough **salted water** to cover by 1 inch. Cover and bring to a boil. Cook, uncovered, until tender when pierced with a fork, about 10 minutes. Reserve **⅓ cup cooking water**. Drain and return potatoes to saucepan. Cover to keep warm.



2. Prep ingredients

Finely chop **1 teaspoon garlic**. In a medium bowl, add **beef**, **½ cup panko**, **1 large egg**, **½ teaspoon each of chopped garlic and salt**, and **a few grinds of pepper**; stir or knead to combine. Divide beef into 2 ovals, then make an indentation in the middle; fill each with **1 piece of cheese**. Press meat over cheese to make **2 (5-inch) meatloaves**.



3. Bake meatloaves

Trim ends from **broccoli**, then cut crowns into 1-inch florets. Transfer to a rimmed baking sheet; toss with **1 tablespoon oil** and **a pinch each of salt and pepper**. Add **meatloaves** to baking sheet; spread **1 tablespoon ketchup** over each. Bake on upper oven rack until meatloaves reach 160°F internally and broccoli is browned, about 15 minutes (remove broccoli if browning too quickly).



4. Make gravy

Meanwhile, in a liquid measuring cup, stir to combine **broth concentrate**, **⅓ cup water**, and **2 teaspoons flour**. Heat **remaining ½ teaspoon chopped garlic** and **2 teaspoons oil** in a small skillet over medium-high. When garlic is sizzling, about 1 minute, add broth. Bring to a simmer and cook, stirring, until **gravy** is slightly thickened and reduced to ½ cup, about 5 minutes.



5. Finish & serve

Return saucepan with **potatoes** to medium heat; add **2 tablespoons butter** and **reserved cooking water**. Mash with potato masher or fork until smooth; season to taste with **salt** and **pepper**. Serve **cheese-stuffed meatloaves** with **broccoli** and **mashed potatoes** alongside. Spoon **gravy** over top. Enjoy!



6. Make it ahead!

You can save yourself some time during the evening rush by mixing and shaping the meatloaves ahead of time. Keep them in a tightly sealed container in the fridge until you're ready to cook.