

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. (2p plan makes 4 servings; 4p plan makes 8 servings.)

WHAT WE SEND

- 2 russet potatoes (2 lbs)
- 1 medium red onion
- 1 carrot
- 1 pkt beef broth concentrate
- 10 oz pkg grass-fed ground beef
- 2 oz panko ^{1,6}

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- ¼ cup ketchup
- ¾ c milk ⁷
- 4 Tbsps butter ⁷
- 1 large egg ³

TOOLS

- large saucepan
- medium skillet
- potato masher or fork
- medium (1½-2 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!