



## Glazed Mini Meatloaves & Pesto Green Beans:

Gastropub at Home



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. Then once the craving hits, take these loaves out and enjoy with an upgraded side of pesto green beans for the ultimate gastropub-style grub at home.



## 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
- 6 oz tomato paste (use 2 Tbsp)
- 10 oz grass-fed ground beef
- 1 oz panko (use ¼ c) <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
- 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.**

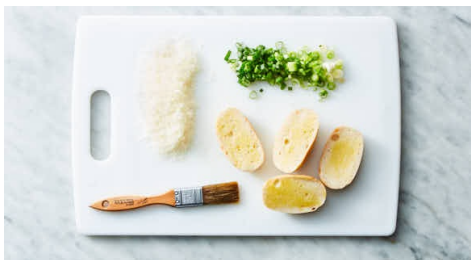
**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

### 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 ends from **scallions**, then thinly slice. Finely grate **Parmesan**, if necessary. 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 **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 remaining pesto 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!