



Bacon Skillet Meatloaf with Garlic Mash:

Gastropub at Home



30-40min



2 Servings

We've taken meatloaf—the ultimate comfort food—to the next level, by wrapping it with thick-cut bacon and coating it in tangy BBQ sauce, infusing the meatloaf with a sweet and smoky flavor. We serve it alongside two favorite sides: crisp roasted broccoli and creamy, garlicky mashed potatoes.

What we send

- 18 oz red potatoes
- garlic
- ½ lb broccoli
- 10 oz grass-fed ground beef
- 1 oz panko ^{1,6}
- ¼ oz steak seasoning
- 4 oz barbecue sauce
- 4 oz thick-cut bacon

What you need

- kosher salt & pepper
- olive oil
- 1 large egg ³
- butter ⁷
- ⅓ c milk ⁷

Tools

- medium saucepan
- medium ovenproof skillet
- small skillet
- potato masher or fork

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 1240kcal, Fat 72g, Carbs 87g, Proteins 62g



1. Boil potatoes

Preheat oven to 450°F with racks in the center and upper third. Peel **potatoes**, if desired, then cut into 1-inch pieces. Place in a medium saucepan with enough **salted water** to cover by 1 inch. Cover and bring to a boil over high heat. Uncover, reduce heat to medium-high, and cook until easily pierced with a fork, 10-12 minutes. Drain potatoes and return to saucepan. Cover to keep warm.



4. Roast meatloaf & broccoli

Roast **meatloaf** on upper oven rack for 10 minutes. Remove from oven and carefully add **broccoli** to skillet, surrounding the meatloaf. Roast meatloaf and broccoli on upper oven rack until meatloaf is cooked through (a thermometer should register 160°F when inserted into the center), bacon is lightly browned, and broccoli is browned in spots, about 15 minutes more.



2. Prep ingredients

Finely chop **2 teaspoons garlic**. Trim stem ends from **broccoli**, then cut crowns 1-inch florets, if necessary. In a large bowl, toss broccoli florets with **1 tablespoon oil**, then season with **salt** and **pepper**.



5. Mash potatoes

Meanwhile, heat **2 tablespoons butter** and **chopped garlic** in a small skillet over medium-high. Cook, stirring, until garlic is sizzling and fragrant, about 1 minute. Remove from heat. Return saucepan with **potatoes** to medium heat; add garlic butter and **⅓ cup milk**. Using a potato masher or fork, mash until smooth. Season to taste with **salt** and **pepper**.



3. Form meatloaf

In a medium bowl, gently knead to combine **beef**, **panko**, **1½ teaspoons steak seasoning**, and **1 large egg**. Form into a 6-inch long loaf. Place **meatloaf** in a medium heavy ovenproof skillet. Brush with **2 tablespoons of the barbecue sauce**. Lay **bacon** on top of meatloaf, slightly overlapping, if necessary. Press ends of bacon against sides of meatloaf.



6. Finish & serve

Transfer **broccoli** to plates. Switch oven to broil. Broil **meatloaf** on center oven rack until **bacon** is well browned and crisp, about 5 minutes (watch closely, as broilers vary). Brush bacon with **remaining barbecue sauce**. Broil until sauce is caramelized, 1-2 minutes. Let meatloaf rest for 5 minutes before slicing. Serve alongside **mashed potatoes** and **broccoli**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**