

DINNERLY



SIMPLY JULIA'S French Onion Meatloaf with Mashed Potatoes & Peas



30-40min



2 Servings

Award-winning cookbook author Julia Turshen believes cooking nutritious comfort food at home should be fun and easy. We couldn't agree more! So we're bringing recipes from her latest book, *Simply Julia*, to your Dinner(ly) plate. This French Onion Meatloaf turns all the best elements of the soup—melted cheese and jammy, caramelized onions anyone?—into a classic meat and potatoes meal. We've got you covered (and so does Julia)!

WHAT WE SEND

- 1 medium red onion
- 1½ oz pkt Worcestershire sauce ⁴
- 2 russet potatoes
- 1 oz pkt panko ^{1,6}
- 10 oz pkg grass-fed ground beef
- 5 oz pkg peas
- 2 oz pkt shredded fontina ⁷

WHAT YOU NEED

- 5 Tbsp butter ⁷
- balsamic vinegar (or red wine vinegar)
- sugar
- kosher salt & ground pepper
- 1 large egg ³
- ¼ cup milk ⁷

TOOLS

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

ALLERGENS

Wheat (1), Egg (3), Fish (4), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1130kcal, Fat 71g, Carbs 78g, Proteins 46g



1. Caramelize onions

Finely chop **onion**. Melt **2 tablespoons butter** in a medium ovenproof skillet over medium-high heat. Add onions and cook, stirring occasionally, until starting to soften, 5–6 minutes. Reduce heat to medium-low; continue cooking until deeply browned and jammy, about 10 minutes more. Stir in **Worcestershire sauce**, **1 tablespoon vinegar**, and **½ teaspoon sugar**. Remove from heat.



2. Cook potatoes

While **onions** cook, preheat oven to 450°F with a rack in the upper third.

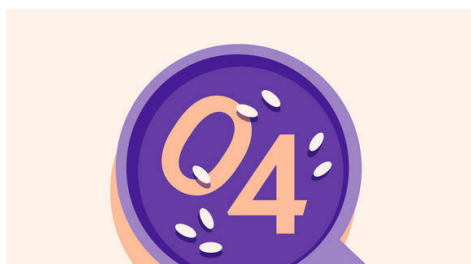
Peel **potatoes**, then cut into 1-inch pieces. Place in a medium saucepan with **1 teaspoon salt** and enough **water** to cover by 1 inch. Cover and bring to a boil, then uncover and cook until easily pierced with a fork, about 10 minutes. Drain potatoes and return to saucepan off heat; cover to keep warm until step 5.



3. Cook meatloaves

In a medium bowl, combine **panko**, **onion mixture**, **1 large egg**, and **1 teaspoon salt**. Add **ground beef** and mix to combine.

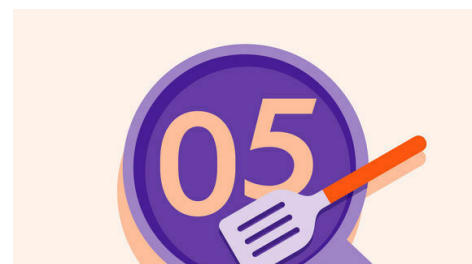
Use your hands to form **beef mixture** into **2 (5-inch) meatloaves** and place in same skillet. Bake on upper oven rack until deeply browned and 160°F internally, 15–17 minutes.



4. Add peas & cheese

Cut **1 tablespoon butter** into ¼-inch pieces. Add **peas** in an even layer surrounding **meatloaves** in skillet; scatter **butter pieces** over peas and season with **salt** and **pepper**. Sprinkle **cheese** over meatloaves.

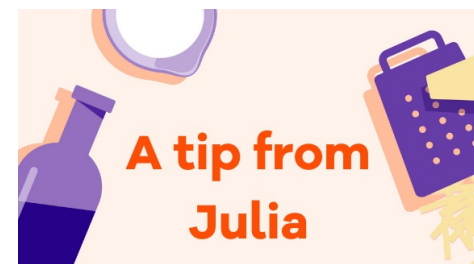
Return skillet to upper oven rack and cook until peas are warm and cheese is melted, about 3 minutes (watch closely as ovens vary).



5. Finish & serve

While **peas** cook, return saucepan with **potatoes** to medium heat; add **2 tablespoons butter** and **¼ cup milk**. Mash with a potato masher or fork until smooth; season to taste with **salt** and **pepper**.

Serve **Simply Julia's French Onion Meatloaves** with **mashed potatoes** and **peas** alongside. Enjoy!



A tip from Julia

6. Got leftovers?

Serve any leftover meatloaf cold in a sandwich the next day (Julia's personal favorite)!