

DINNERLY



Glazed 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, 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

- 2 russet potatoes
- garlic
- 10 oz pkg grass-fed ground beef
- 2 oz pkt panko ^{1,6}
- ½ lb broccoli
- 1 pkt turkey broth concentrate

WHAT YOU NEED

- kosher salt & ground pepper
- 1 large egg ³
- olive oil
- ketchup
- all-purpose flour ¹
- butter ⁷

TOOLS

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

COOKING TIP

Veggies might cook faster than the meat, so keep a close eye on them and remove from oven if they're browning too quickly.

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

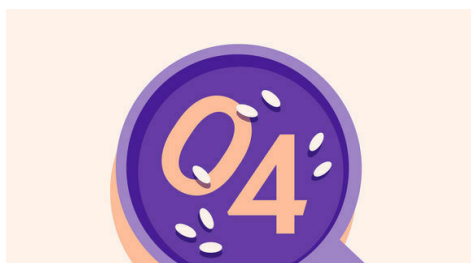
Calories 920kcal, Fat 51g, Carbs 78g, Proteins 40g



1. Cook potatoes

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. 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 off heat.



4. Make gravy

Meanwhile, in a liquid measuring cup, stir to combine **broth concentrate**, **⅔ cup water**, and **2 teaspoons flour**. Heat **remaining ½ teaspoon chopped garlic** and **2 teaspoons oil** in a small skillet over medium-high until sizzling, about 1 minute. Add **broth mixture** and bring to a simmer; cook, stirring, until **gravy** is slightly thickened and reduced to ½ cup, 5–6 minutes.



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. Form into **2 (5-inch) meatloaves**.



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**.

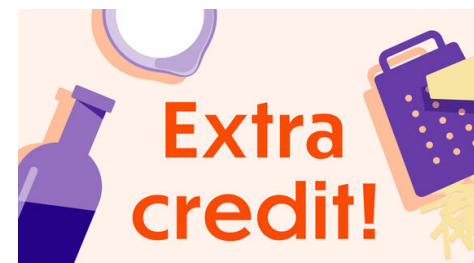
Serve **glazed meatloaves** with **broccoli** and **mashed potatoes** alongside. Spoon **gravy** over top. Enjoy!



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 rack until meatloaves reach 160°F internally and broccoli is browned, about 15 minutes.



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.