



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 ³
- ¼ oz steak seasoning
- 4 oz barbecue sauce
- 4 oz thick-cut bacon

What you need

- kosher salt & pepper
- olive oil
- 1 large egg ¹
- butter ²
- ⅓ c milk ²

Tools

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

Allergens

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1240kcal, Fat 72g, Carbs 87g, Protein 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!