

MARLEY SPOON



Cheesy Tex-Mex Impossible Meatloaf

with Fiesta Rice



30-40min



2 Servings

This hearty and savory meal fuses the flavors of Mexico with an American favorite, meatloaf! Tex-Mex spices flavor crumbled Impossible patties that we form into individual loaves and smother with red enchilada sauce and shredded cheese. Mild poblano peppers and corn kernels steam with jasmine rice for a colorful and tasty side dish. With fresh cilantro garnishing the cheesy, saucy loaves, this is a meal worth celebrating!

What we send

- 1 poblano pepper
- ¼ oz fresh cilantro
- 2½ oz corn
- 5 oz jasmine rice
- ½ lb pkg Impossible patties ²
- 1 oz panko ³
- ¼ oz Tex-Mex spice blend
- 4 oz red enchilada sauce
- 2 oz shredded cheddar-jack blend ⁴

What you need

- neutral oil
- kosher salt & ground pepper
- 1 large egg ¹

Tools

- small saucepan
- small skillet

Cooking tip

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Allergens

Egg (1), Soy (2), Wheat (3), Milk (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 800kcal, Fat 32g, Carbs 89g, Protein 37g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center.

Halve **pepper**, remove stem and seeds and cut into ½-inch pieces. Pick **cilantro leaves** from **stems** and finely chop stems. Wrap leaves in a damp paper towel and set aside until serving.



4. Make meatloaves

In a medium bowl, mix to combine **Impossible patties**, **¼ cup panko**, **2 teaspoons Tex-Mex spice**, **1 large egg**, and **1 teaspoon salt**. Form into 2 (4-inch long) oval **meatloaves**. Place in a small skillet. Bake on center oven rack for 12-15 minutes.



2. Sauté peppers & corn

Heat **1 tablespoon oil** in a small saucepan over medium-high. Add **peppers** and **corn**; cook, stirring, until softened and just starting to brown, 3-5 minutes.



5. Add sauce

Remove skillet from oven and drain any excess fat. Pour **red enchilada sauce** over **meatloaves** and top with **shredded cheese**. Return to oven and cook until sauce is bubbling and cheese is melted, 3-5 minutes more.



3. Cook rice

Add **rice**, **cilantro stems**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



6. Serve

Fluff **rice** with a fork and spoon onto plates. Top with **meatloaves** and **sauce**. Garnish with **cilantro leaves**. Enjoy!