



Classic Meal Kit

In your box

- 🔪 2 oz. Hot Jalapeño Jelly
- 6 oz. Snow Peas
- 2 tsp. Savory Seasoning
- 🔪 2 Tbsp. Horseradish Sauce
- .3 oz. Butter
- 2 Russet Potatoes
- 2 oz. Sour Cream

Customize It Options

- 10 oz. Ground Pork
- 20 oz. Double Portion Ground Beef
- 10 oz. Ground Beef
- 20 oz. Double Portion Ground Pork

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

You will need

Olive Oil, Salt, Pepper, Cooking Spray

Colander, Medium Non-Stick Pan, Medium Pot, 2 Mixing Bowls, Muffin Tin

Minimum Internal Protein Temperature

| | | | | |
|-------------|-------------|------|---------------|---------|
| 145° | Steak | Pork | Lamb | Seafood |
| 160° | Ground Beef | | Ground Pork | |
| 165° | Chicken | | Ground Turkey | |

Rest steak or pork after cooking, 3 minutes.



Jalapeño Jelly Pork Mini-Meatloaves

with horseradish mashed potatoes and snow peas

NUTRITION per serving—Calories: 750, Carbohydrates: 60g, Sugar: 21g, Fiber: 5g, Protein: 33g, Sodium: 1440mg, Fat: 42g, Saturated Fat: 14g
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

40-50 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Medium

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes
- Prepare a muffin tin with cooking spray
- Ingredient(s) used more than once: **jalapeño jelly**
- Upon delivery, remove **potatoes** from meal bag and store at room temperature

Customize It Instructions

- If using **20 oz. ground pork**, follow same instructions as 10 oz. ground pork, forming eight mini loaves. *Bake in batches, if necessary.*
- If using **ground beef**, follow same instructions as ground pork in Steps 1 and 2, baking until ground beef reaches a minimum internal temperature of 160 degrees, 16-18 minutes.
- If using **20 oz. ground beef**, follow same instructions as 10 oz. ground beef, forming eight mini loaves. *Bake in batches, if necessary.*



1. Prepare the Ingredients

- Peel and cut **potatoes** into 1" dice.
- Trim **snow peas** and halve.
- In a mixing bowl, combine **jalapeño jelly** and 1 Tbsp. **water**. Set aside.
- In another mixing bowl, thoroughly combine **ground pork**, **seasoning blend**, ¼ tsp. **salt**, and a pinch of **pepper**.



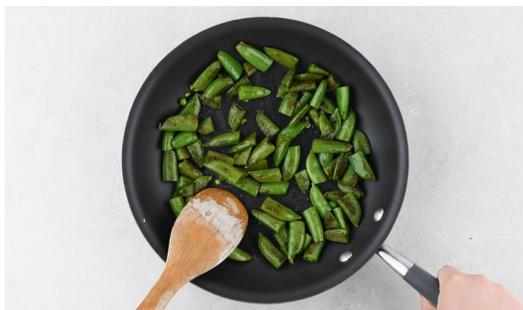
2. Bake the Meatloaves

- Divide **pork mixture** into four equally-sized balls. Place in prepared muffin tin and press pork mixture into cups to seal. Top evenly with half the **jalapeño jelly** (reserve remaining for garnish).
- Bake in hot oven until browned and pork reaches a minimum internal temperature of 160 degrees, 18-20 minutes.
- While meatloaves bake, make mashed potatoes.



3. Make the Mashed Potatoes

- Bring a medium pot with **potatoes** covered by **water** and 1 tsp. **salt** to a boil over high heat. Once boiling, cook until fork-tender, 10-12 minutes.
- Reserve ¼ cup **potato cooking water**. Drain potatoes in a colander and return to pot.
- Add **butter**, **sour cream**, half the **horseradish** (to taste), ¼ tsp. salt, and a pinch of **pepper**. Mash until smooth. Taste, and add more horseradish, if desired. *If too dry, add reserved potato cooking water, 1 Tbsp. at a time, until desired consistency is reached.* Cover and set aside.



4. Cook the Snow Peas

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **snow peas** and a pinch of **salt** and **pepper** to hot pan. Stir occasionally until tender but still crisp, 5-7 minutes.
- Remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **meatloaves** with remaining **jalapeño jelly** (to taste), if desired. Bon appétit!