



In your box

12 oz. Vegetable Medley
2 oz. Sweet Chili Sauce
1/4 cup Panko Breadcrumbs
1/2 tsp. Sriracha Salt
2 fl. oz. Creamy Roasted Sesame Dressing

Customize It Options

10 oz. Ground Pork
10 oz. Ground Beef
12 oz. Impossible Burger

*Contains: eggs, wheat, soy

You will need

Olive Oil, Salt, Pepper
Mixing Bowl



HOME CHEF

Oven-Ready

Sweet Chili-Glazed Pork Meatloaves

with roasted sesame vegetable medley

NUTRITION per serving—Calories: 600, Carbohydrates: 32g, Fat: 41g, Protein: 30g, Sodium: 1322mg.

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

45-55 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Mild



1

Prepare the Ingredients

- Preheat oven to 425 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Mix **vegetable medley**, 2 tsp. **olive oil**, $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper** in provided tray until completely combined. Spread into a single layer.
- Bake uncovered vegetables in hot oven, 5 minutes.



2

Add the Meatloaves

- Carefully remove from oven. Push **vegetables** to one side. Tray will be hot! Use a utensil.
- In a mixing bowl, combine **ground pork**, **panko**, **Sriracha salt**, and a pinch of **pepper**. Form into two equally-sized meatloaves. Place in empty side of tray.
- If using **ground beef** or **Impossible Burger**, follow same instructions.



3

Finish the Dish

- Bake again uncovered until **meatloaves** reach a minimum internal temperature of 160 degrees, 30-35 minutes.
- If using **ground beef**, follow same instructions. If using **Impossible Burger**, bake again uncovered until loaves are heated through, 25-30 minutes.
- Carefully remove from oven. Garnish meatloaves with **sweet chili sauce** and vegetables with **sesame dressing**. Bon appétit!