



In your box

- 2 Saltine Crackers
- .42 oz. Mayonnaise
- ½ tsp. Garlic Salt
- ½ oz. Crumbled Bacon
- 12 oz. Brussels Sprouts
- 1 oz. Light Cream Cheese
- 1 oz. Caramelized Onion Jam
- 2 Green Onions
- 1 oz. Shredded Swiss Cheese

Customize It Options

- 10 oz. Ground Beef
- 12 oz. Impossible Burger
- 10 oz. Ground Pork
- 20 oz. Double Portion–Ground Beef

*Contains: milk, eggs, wheat, soy

You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Baking Sheet, Small Pot, Mixing Bowl

Minimum Internal Protein Temperature

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

Classic Meal Kit



French Onion Beef Meatloaf

with crispy bacon Brussels sprouts and green onions

NUTRITION per serving—Calories: 582, Carbohydrates: 21g, Sugar: 8g, Fiber: 6g, Protein: 40g, Sodium: 1731mg, Fat: 39g, Saturated Fat: 15g
 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

35-45 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **green onions**

Customize It Instructions

- If using **Impossible burger**, follow same instructions as beef in Step 3, roasting until heated through, 18-22 minutes.
- If using **ground pork**, follow same instructions as beef in Step 3, roasting until ground pork reaches minimum internal temperature, 18-22 minutes.
- If using **20 oz. ground beef**, season with ½ tsp. **salt** and ½ tsp. **pepper**. Follow same instructions as 10 oz. ground beef, making four loaves instead of two, and roasting until loaves reach minimum internal temperature, 25-30 minutes.



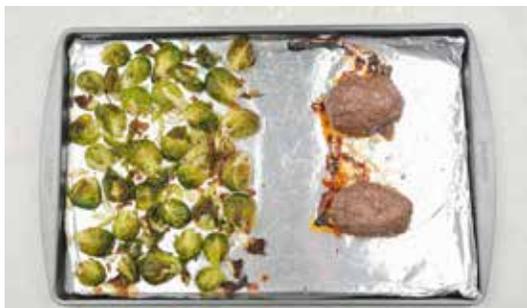
1. Prepare the Ingredients

- Trim stems off **Brussels sprouts** and halve vertically (quarter if larger than a ping-pong ball).
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Finely crush **saltines**.



2. Prepare the Brussels Sprouts

- Place **Brussels sprouts** on prepared baking sheet and toss with 1 tsp. **olive oil**, **bacon**, **white portions of green onions**, ½ tsp. **salt**, and a pinch of **pepper**.
- Spread into a single layer, cut-side down, on one side of baking sheet.



3. Roast the Brussels Sprouts and Meatloaves

- Thoroughly combine **ground beef**, **crackers**, **mayonnaise**, **garlic salt**, and ¼ tsp. **pepper** in a mixing bowl. Form mixture into two equally-sized ovals.
- Place meatloaves on empty side of baking sheet.
- Roast in hot oven until **Brussels sprouts** are tender and loaves reach a minimum internal temperature of 160 degrees, 18-22 minutes.
- Rest meatloaves, 3 minutes.
- While meatloaves rest, make sauce.



4. Make the Sauce

- Place a small pot over medium-high heat. Add ⅓ cup **water**, **cream cheese**, **caramelized onion jam**, and a pinch of **salt** and **pepper** to hot pot and stir to combine. Bring to a simmer.
- Once simmering, stir until creamy and cream cheese has melted, 2-3 minutes.
- Remove from burner and stir in **Swiss cheese**.



5. Finish the Dish

- Plate dish as pictured on front of card, slicing **meatloaf** if desired and topping with **sauce** and **green portions of green onions**. Bon appétit!