



### In your box

- 4 tsp. Beef Flavor Demi-Glace Concentrate
- 1 oz. Shredded Mozzarella
- 4 Saltine Crackers
- 5 oz. Peas
- .42 oz. Mayonnaise
- 1 Tbsp. Cornstarch
- 1 tsp. Mushroom Seasoning
- 1 tsp. Pot Roast Seasoning
- 8 oz. Mashed Potatoes

### Customize It Options

- 10 oz. Ground Beef
- 12 oz. Impossible Burger
- 10 oz. Ground Pork
- 12 oz. Ground Turkey
- 10 oz. Antibiotic-Free Ground Beef

\*Contains: milk, eggs, wheat, soy

### You will need

- Salt, Pepper
- Mixing Bowl

### Minimum Internal Protein Temperature

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef		Ground Pork	
<b>165°</b>	Chicken		Ground Turkey	

Oven-Ready



## Salisbury Meatloaf

with mashed potatoes and peas

NUTRITION per serving—Calories: 644, Carbohydrates: 44g, Sugar: 7g, Fiber: 5g, Protein: 38g, Sodium: 1491mg, Fat: 35g, 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

**Easy**

Spice Level

**Not Spicy**

## Before you cook

All cook times are approximate based on testing.

### Customize It Instructions

- If using **Impossible burger**, follow same instructions as beef in Steps 2 and 3, baking covered, 15 minutes, then uncovered until heated through, 15-18 minutes.
- If using **ground turkey**, follow same instructions as beef in Steps 2 and 3, baking covered, 15 minutes, then uncovered until turkey reaches minimum internal temperature, 20-22 minutes.
- If using **ground pork**, follow same instructions as beef in Steps 2 and 3, baking covered, 15 minutes, then uncovered until pork reaches minimum internal temperature, 15-18 minutes.



### 1. Prepare the Ingredients

- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry.
- Add **potatoes**, half the **pot roast seasoning**, and a pinch of **pepper** to provided tray. Combine, then push to upper corner of one side.
- Combine **peas**, remaining pot roast seasoning, and a pinch of **salt** and **pepper** in tray, then push to corner next to potatoes.



### 2. Make the Sauce and Meatloaves

- In empty side of tray, mix **demi-glace**, **cornstarch**, ¼ cup **water**, and **mushroom seasoning** until completely combined.
- Finely crush **crackers**.
- Thoroughly combine **ground beef**, **cheese**, crushed crackers, **mayonnaise**, and a pinch of **salt** and **pepper** in a mixing bowl.
- Form ground beef mixture into two equally-sized loaves. Place loaves on demi-cornstarch mixture.
- Cover tray with foil.



### 3. Bake the Meal

- Bake covered in hot oven, 15 minutes.
- Remove foil. Bake again uncovered until **meatloaves** reach a minimum internal temperature of 160 degrees, 15-18 minutes.
- Carefully remove tray from oven. Top **meatloaves** with sauce. Bon appétit!