



In your box

- 8 oz. Cauliflower Florets
- 2 Saltine Crackers
- 8 oz. Carrot
- 2 tsp. Mirepoix Broth Concentrate
- 1 tsp. Asian Garlic, Ginger & Chile Seasoning
- ½ tsp. Multicolor Sesame Seeds
- ½ oz. Toasted Sesame Oil
- 1 oz. Apple Butter
- 2 oz. Hoisin Sauce

Customize It Options

- 10 oz. Ground Pork
- 12 oz. Impossible Burger
- 12 oz. Ground Turkey

*Contains: wheat, soy

You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, 3 Mixing Bowls

Minimum Internal Protein Temperature

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

Classic Meal Kit



Apple Hoisin Pork Meatloaf

with roasted sesame carrots and cauliflower

NUTRITION per serving—Calories: 599, Carbohydrates: 44g, Sugar: 25g, Fiber: 6g, Protein: 30g, Sodium: 1705mg, Fat: 36g, Saturated Fat: 9g
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

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **425 degrees**
- Prepare a baking sheet with foil and generously coat with **cooking spray**



1. Make and Start the Meatloaves

- Finely crush **crackers**.
- Thoroughly combine **ground pork**, crushed crackers, **mirepoix base**, and **seasoning blend** in a mixing bowl. Form into two evenly-sized football-shaped ovals.
- Place meatloaves on one side of prepared baking sheet and drizzle with 1 tsp. **olive oil**.
- Bake in hot oven, 15 minutes.
- While meatloaves bake, prepare vegetables.



2. Start the Vegetables

- Cut **cauliflower florets** into 1" pieces. Peel, trim, and cut **carrot** on an angle into 1" pieces.
- In another mixing bowl, combine carrot, cauliflower, 1 tsp. **olive oil**, and a pinch of **salt** and **pepper**. Massage oil and seasoning into vegetables.
- After 15 minutes, carefully remove baking sheet from oven. Transfer vegetables to empty space and spread into a single layer. *Baking sheet will be hot! Use a utensil.*
- Roast in hot oven, 15 minutes.
- While vegetables roast, make apple hoisin glaze.

Customize It Instructions

- If using **Impossible burger**, follow same instructions as pork in Steps 1, 2, and 4, roasting in hot oven until burger is heated through, 25-30 minutes (in total).
- If using **ground turkey**, follow same instructions as ground pork in Steps 1, 2, and 4, roasting in hot oven until turkey reaches minimum internal temperature, 27-32 minutes (in total).



3. Make the Apple Hoisin Glaze

- In another mixing bowl, combine **apple butter**, **hoisin sauce**, and a pinch of **pepper** until smooth and combined.



4. Finish the Vegetables and Meatloaves

- After 15 minutes, remove baking sheet from oven. Top **meatloaves** evenly with **apple hoisin glaze**.
- Bake again until **vegetables** are tender and meatloaves reach a minimum internal temperature of 160 degrees, 5-10 minutes.
- Transfer baked loaves to a plate and rest, 3 minutes. Top vegetables with **sesame oil** and a pinch of **salt** and **pepper**.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **vegetables** with **sesame seeds**. Bon appétit!