



In your box

- 1 ½ oz. Crumbled Feta Cheese
- 1 oz. Sour Cream
- 🔪 2 oz. Red Harissa Sauce
- ¼ cup Italian Panko Blend
- 8 oz. Green Beans
- 4 oz. Grape Tomatoes
- ½ tsp. Garlic Salt

Customize It Options

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

*Contains: milk, wheat

You will need

- Olive Oil, Salt, Pepper
- 2 Mixing Bowls

Minimum Internal Protein Temperature

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

Oven-Ready



Harissa Pork Meatloaf

with feta green beans

NUTRITION per serving—Calories: 536, Carbohydrates: 21g, Sugar: 8g, Fiber: 5g, Protein: 32g, Sodium: 957mg, Fat: 34g, Saturated Fat: 12g
 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

Medium

Before you cook

All cook times are approximate based on testing.



1. Prepare the Ingredients

- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry.
- Combine **green beans**, **tomatoes**, 2 tsp. **olive oil**, half the **garlic salt** (reserve remaining for meatloaves), and a pinch of **pepper** in provided tray. Spread into a single layer.
- Bake uncovered in hot oven, 10 minutes.



2. Make the Meatloaves

- Carefully remove tray from oven. Push **vegetables** to one side of tray. *Tray will be hot! Use a utensil.*
- Combine **ground pork**, remaining **garlic salt**, **panko**, and a pinch of **salt** and **pepper** in a mixing bowl. Form into two equally-sized meatloaves and add to empty side of tray.

Customize It Instructions

- If using **Impossible burger**, follow same instructions as ground pork in steps 2 and 3, baking uncovered in hot oven until burger is heated through, 25-30 minutes.
- If using **ground turkey**, follow same instructions as ground pork in steps 2 and 3, baking uncovered in hot oven until turkey reaches minimum internal temperature, 25-30 minutes.



3. Bake the Meal

- Bake uncovered in hot oven until **vegetables** are tender and **pork** reaches a minimum internal temperature of 160 degrees, 30-33 minutes.
- While meal bakes, in another mixing bowl, combine half the **harissa** and **sour cream**. Taste, and add remaining harissa if desired.
- Carefully remove tray from oven. Garnish **meatloaves** with sour cream-harissa and top vegetables with **feta**. Bon appétit!