



In your box

- ½ oz. Grated Parmesan
- 1 oz. Cracked Black Pepper Cheese Spread
- 1 oz. Ricotta
- ¼ cup Panko Breadcrumbs
- 8 oz. Green Beans
- 4 oz. Sliced Red Bell Pepper
- 1 tsp. Garlic Salt
- .6 oz. Butter
- ½ oz. Crispy Fried Onions

Customize It Options

- 10 oz. Ground Pork
- 10 oz. Ground Beef

*Contains: milk, wheat

You will need

- 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



Three-Cheese Peppercorn Pork Meatloaf

with buttered green beans and peppers

NUTRITION per serving—Calories: 621, Carbohydrates: 27g, Sugar: 9g, Fiber: 6g, Protein: 34g, Sodium: 1680mg, Fat: 42g, Saturated Fat: 17g
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.



1. Start the Vegetables

- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry.
- Combine **green beans** and **red bell peppers** in provided tray. Spread into a single layer and cover with foil.
- Bake covered in hot oven, 15 minutes.
- While vegetables bake, make meatloaves.



2. Add the Meatloaves

- Combine **ground pork**, **panko**, **ricotta**, **garlic salt**, and a pinch of **pepper** in a mixing bowl. Form mixture into two evenly-sized meatloaves.
- Carefully remove tray from oven. Remove foil. Top **vegetables** with $\frac{1}{4}$ tsp. **salt** and a pinch of **pepper**. Push to one side. *Tray will be hot! Use a utensil.*
- Place meatloaves in empty side of tray. In another mixing bowl, combine **cheese spread**, 1 tsp. **water**, and half the **Parmesan**. Top meatloaves with cheese spread mixture, then remaining Parmesan.

Customize It Instructions

- If using **ground beef**, follow same instructions as ground pork in Steps 2 and 3, baking uncovered in hot oven until beef reaches minimum internal temperature, 25-28 minutes.



3. Bake the Meal

- Bake uncovered in hot oven until **meatloaves** reach a minimum internal temperature of 160 degrees, 25-27 minutes.
- Carefully remove from oven. Stir **butter** into **vegetables** and garnish with **crispy onions**. Bon appétit!