



**In your box**

- 1 Shallot
- 8 oz. Cubed Butternut Squash
- ½ oz. Grated Parmesan
- 2 tsp. Beef Flavor Demi-Glace Concentrate
- 4 oz. Broccoli Florets
- 4 oz. Cremini Mushrooms
- ¼ cup Panko Breadcrumbs
- .3 oz. Butter
- 1 fl. oz. Marsala Wine

**Customize It Options**

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

\*Contains: milk, wheat

**You will need**

Olive Oil, Salt, Pepper, Cooking Spray  
 Baking Sheet, Mixing Bowl,  
 Large Non-Stick Pan

**Minimum Internal Protein Temperature**

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

Classic Meal Kit



# Marsala Pork Meatloaf

with Parmesan broccoli and butternut squash

NUTRITION per serving—Calories: 609, Carbohydrates: 34g, Sugar: 9g, Fiber: 3g, Protein: 34g, Sodium: 1359mg, Fat: 38g, Saturated Fat: 11g  
 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	Cook Within	Difficulty Level	Spice Level
<b>50-60 min.</b>	<b>5 days</b>	<b>Intermediate</b>	<b>Not Spicy</b>

## 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: **shallot**



### 1. Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Cut **broccoli** into bite-sized pieces.
- Halve any large **butternut squash** pieces to roughly match smaller pieces.
- Peel and mince **shallot**.

### 2. Make the Meatloaves

- In a mixing bowl, combine **ground pork**, **panko**, half the **shallot** (reserve remaining for sauce), ¼ tsp. **salt**, and ¼ tsp. **pepper**.
- Form ground pork mixture into two equally-sized loaves. Place on one half of prepared baking sheet.

### Customize It Instructions

- If using **ground beef**, follow same instructions as ground pork in Steps 2 and 3, baking until beef reaches minimum internal temperature, 20-25 minutes.
- If using **Impossible burger**, follow same instructions as ground pork in Steps 2 and 3, baking until burger is heated through, 20-25 minutes.



### 3. Bake the Meatloaves and Vegetables

- Place **broccoli** and **butternut squash** on empty half of baking sheet and toss with 2 tsp. **olive oil** and ¼ tsp. **salt**. Spread into a single layer on their side.
- Bake in hot oven until vegetables are tender and **loaves** reach a minimum internal temperature of 160 degrees, 20-25 minutes.
- After loaves have baked 15 minutes, start sauce.

### 4. Make the Sauce

- After 15 minutes, place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **mushrooms**, remaining **shallot**, and ¼ tsp. **salt** to hot pan. Stir often until lightly browned, 5-6 minutes.
- Stir in **demi-glace concentrate**, 2 tsp. **water**, and **Marsala wine**. Bring to a simmer.
- Once simmering, stir often until slightly thickened, 2-3 minutes.
- Remove from burner and stir in **butter**.

### 5. Finish the Dish

- Carefully toss roasted **vegetables** with **Parmesan**. *Baking sheet will be hot! Use a utensil.*
- Plate dish as pictured on front of card, topping **meatloaves** with **sauce**. Bon appétit!