



### In your box

- 1 ½ oz. Mozzarella Cheese Slices
- ½ oz. Pepperoni
- 5 oz. Corn Kernels
- ¼ cup Italian Panko Blend
- 2 Garlic Cloves
- 1 Zucchini
- 2 oz. Marinara Sauce
- ½ oz. Grated Parmesan
- 1 tsp. Onion Salt

### Customize It Options

- 10 oz. Ground Beef
- 12 oz. Impossible Burger

### You will need

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

### Minimum Internal Protein Temperature

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

Classic Meal Kit



## Meatloaf Pizzaiola

with Parmesan corn and zucchini

NUTRITION per serving—Calories: 608, Carbohydrates: 27g, Sugar: 5g, Fiber: 3g, Protein: 40g, Sodium: 1505mg, Fat: 36g, Saturated Fat: 13g  
 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

30-40 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy

## 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 cooking spray
- Ingredient(s) used more than once: **onion salt**



### 1. Prepare the Ingredients

- Trim **zucchini** ends, quarter, and cut into ½" wedges.
- Coarsely chop **pepperoni**.
- Mince **garlic**.



### 2. Make the Meatloaves

- In a mixing bowl, combine **ground beef, pepperoni, panko,** and half the **onion salt** (reserve remaining for vegetables). Form into two evenly-sized meatloaves.

## Customize It Instructions

- If using **Impossible burger**, follow same instructions as ground beef in Steps 2 and 3, baking in hot oven until heated through, 15-18 minutes.



### 3. Bake the Meatloaves

- Transfer **meatloaves** to prepared baking sheet. Bake in hot oven until browned, 15-18 minutes.
- Carefully remove from oven. Top meatloaves with **marinara sauce** and a **mozzarella slice** each.
- Bake again in hot oven until mozzarella is melted and meatloaves reach a minimum internal temperature of 160 degrees, 2-4 minutes.
- While loaves bake, cook vegetables.



### 4. Cook the Vegetables

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **zucchini** to hot pan and stir occasionally until slightly tender, 3-4 minutes.
- Add **garlic, corn,** and remaining **onion salt**. Stir occasionally until tender and heated through, 3-4 minutes.
- Remove from burner.



### 5. Finish the Dish

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