



In your box

- 🔪 1 tsp. Chipotle Pesto
- ¼ oz. Cilantro
- 🔪 2 tsp. Taco Seasoning
- 1 oz. Shredded Mozzarella
- 2 Saltine Crackers
- 2 Ears of Corn
- .6 oz. Butter
- 1 oz. Light Cream Cheese
- 1 Lime

Customize It Options

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

You will need

Olive Oil, Salt, Pepper, Cooking Spray

Baking Sheet, Small Pot, 2 Mixing Bowls

Minimum Internal Protein Temperature

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

Classic Meal Kit



Pork Meatloaf with Chipotle Queso Sauce

and cilantro lime corn on the cob

NUTRITION per serving—Calories: 533, Carbohydrates: 17g, Sugar: 3g, Fiber: 2g, Protein: 33g, Sodium: 1516mg, Fat: 39g, Saturated Fat: 15g
 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

Intermediate

Spice Level

Medium

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**
- Set **butter** on counter to soften
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **cilantro**



1. Prepare the Ingredients

- Mince **cilantro**, leaves and stems.
- Halve **lime**. Cut one half into wedges and juice the other half.
- Finely crush **crackers** into crumbs.
- Peel husk off **corn**, if necessary.



2. Prepare the Meatloaves

- Thoroughly combine **ground pork**, **crushed crackers**, **seasoning blend**, $\frac{1}{4}$ tsp. **salt**, and $\frac{1}{4}$ tsp. **pepper** in a mixing bowl.
- Form ground pork mixture into two equally-sized ovals, about 1½-2"-thick.
- Place loaves on one side of prepared baking sheet.

Customize It Instructions

- If using **ground beef**, follow same instructions as ground pork in Steps 2 and 3, baking in hot oven until beef reaches minimum internal temperature, 18-20 minutes.
- If using **Impossible burger**, follow same instructions as ground pork in Steps 2 and 3, baking in hot oven until burger is heated through, 18-20 minutes.



3. Bake the Meatloaves and Corn

- Add **corn** to empty side of baking sheet and top with 1 tsp. **olive oil** and $\frac{1}{4}$ tsp. **salt**. Massage oil and salt into corn.
- Bake in hot oven until corn is tender and meatloaves reach a minimum internal temperature of 160 degrees, 18-20 minutes.
- When loaves and corn have 5 minutes left to bake, make cilantro butter and sauce.



4. Make the Cilantro Butter

- In another mixing bowl, combine softened **butter**, half the **cilantro** (reserve remaining for garnish), $\frac{1}{2}$ tsp. **lime juice**, and a pinch of **salt**. Set aside.



5. Make Sauce and Finish Dish

- Place a small pot over medium-high heat. Add $\frac{1}{4}$ cup **water**, **cream cheese**, **chipotle pesto** (to taste), and a pinch of **salt** to hot pot. Bring to a simmer.
- Once simmering, stir constantly until smooth, 1-2 minutes.
- *If sauce is too thick, add water, 1 Tbsp. at a time, until desired consistency is reached.*
- Remove from burner and stir in **shredded cheese**.
- *If desired, slice meatloaves into ½" slices.*
- Plate dish as pictured on front of card, spooning sauce over **meatloaves** and garnishing with remaining **cilantro**. Slather **corn** with **cilantro butter** and squeeze **lime wedges** over to taste. Bon appétit!