

LIMITED TIME ONLY
Check Out Our Exclusive Program



skinnytaste
 with HOME CHEF

FOR MORE INFO



In your box

- ½ oz. Crispy Fried Onions
- 2 oz. Ricotta
- 1 tsp. Seasoned Salt Blend
- 6 oz. Sliced Red Bell Pepper
- ¼ cup Panko Breadcrumbs
- 1 ½ oz. Swiss Cheese Slices
- 5 oz. Peas

Customize It Options

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

*Contains: milk, wheat

You will need

- Salt, Pepper
- Mixing Bowl

Minimum Internal Protein Temperature

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

Oven-Ready



French Onion Beef Meatloaf

with peas and peppers

NUTRITION per serving—Calories: 587, Carbohydrates: 28g, Sugar: 9g, Fiber: 5g, Protein: 40g, Sodium: 1648mg, Fat: 34g, Saturated Fat: 14g
 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
25-35 min.	5 days	Easy	Not Spicy

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 **peas, red bell pepper,** and half the **seasoned salt** (reserve remaining for meatloaves) in provided tray. Push to one side.



2. Prepare the Meatloaves

- In a mixing bowl, combine **ground beef, ricotta, panko,** remaining **seasoned salt,** half the **crispy onions** (reserve remaining for garnish), $\frac{1}{2}$ tsp. **salt,** and a pinch of **pepper.** Form into two equally-sized loaves.
- Place in empty space in tray. Top with **cheese.**

Customize It Instructions

- If using **Impossible burger,** follow same instructions as beef in Steps 2 and 3, baking uncovered in hot oven until heated through, 20-22 minutes.
- If using **ground turkey,** follow same instructions as beef in Steps 2 and 3, baking uncovered in hot oven until turkey reaches minimum internal temperature, 25-30 minutes.



3. Bake the Dish

- Bake uncovered in hot oven until **meatloaves** reach a minimum internal temperature of 160 degrees, 20-22 minutes.
- Carefully remove from oven. Top meatloaves with remaining **crispy onions.** Bon appétit!