



### In your box

- 8 oz. Broccoli Florets
- 🔪 1 Tbsp. Chipotle Pesto
- 3 oz. BBQ Sauce
- ½ tsp. Garlic Salt
- ½ oz. Crispy Fried Onions
- 6 oz. Cooked Diced Red Potatoes
- 4 Butter Crackers
- 2 oz. Shredded Cheddar Cheese

### Customize It Options

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

\*Contains: milk, wheat, soy

### You will need

- Olive Oil, 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



## Chipotle BBQ Beef Meatloaf

with cheddar broccoli and potatoes

NUTRITION per serving—Calories: 721, Carbohydrates: 52g, Sugar: 21g, Fiber: 5g, Protein: 38g, Sodium: 1683mg, Fat: 39g, Saturated Fat: 16g  
 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

**35-45 min.**

Cook Within

**5 days**

Difficulty Level

**Easy**

Spice Level

**Mild**

## 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.
- Break **broccoli** into bite-sized pieces, if necessary.
- Mix **broccoli**, **potatoes**, 1 tsp. **olive oil**, **garlic salt**, and a pinch of **salt** in provided tray until completely combined. Push to one side.



### 2. Make the Meatloaves

- Finely crush **crackers**.
- Combine **ground beef**, half the **BBQ sauce**, crushed crackers, half the **cheese** (reserve remaining for vegetables), ¼ tsp. **salt** and a pinch of **pepper** in a mixing bowl. Form into two equally-sized loaves.
- Place loaves in empty half of tray.

### Customize It Instructions

- If using **Impossible burger**, follow same instructions as ground beef in Steps 2 and 3, baking uncovered in hot oven until heated through, 28-30 minutes.
- If using **ground pork**, follow same instructions as ground beef in Steps 2 and 3, baking uncovered in hot oven until pork reaches minimum internal temperature, 28-30 minutes.



### 3. Bake the Dish

- In another mixing bowl, combine remaining **BBQ sauce** and **chipotle pesto**. Top **loaves** evenly with BBQ-chipotle mixture.
- Bake uncovered in hot oven, 15 minutes.
- Carefully remove tray from oven. Top **vegetables** with remaining **cheese**. Bake again until cheese is melted and loaves reach a minimum internal temperature of 160 degrees, 5-10 minutes.
- Carefully remove tray from oven. Garnish loaves with **crispy onions**. Bon appétit!