



In your box

- 1 oz. Fire-Roasted Diced Hatch Green Chile Peppers
- 3 oz. Corn Kernels
- ½ oz. Grated Parmesan
- 3 oz. Chipotle Crema
- ¼ cup Italian Panko Blend
- 8 oz. Cubed Butternut Squash
- ½ tsp. Garlic Salt
- ¼ oz. Cilantro
- 1 tsp. Chipotle Seasoning

Customize It Options

- 10 oz. Ground Beef
- 12 oz. Impossible Burger
- 10 oz. Ground Pork
- 10 oz. Ground Turkey
- 20 oz. Double Portion Ground Beef

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

You will need

Olive Oil, Salt, Pepper, Cooking Spray

2 Baking Sheets, Mixing Bowl

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

Classic Meal Kit



Beef Meatloaf with Chipotle Crema and Southwest succotash

NUTRITION per serving—Calories: 602, Carbohydrates: 31g, Sugar: 7g, Fiber: 2g, Protein: 33g, Sodium: 1597mg, Fat: 36g, 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

50-60 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Medium

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes
- Prepare two baking sheets with foil and cooking spray
- Ingredient(s) used more than once: **chipotle crema**

Customize It Instructions

- If using **20 oz. ground beef**, follow same instructions as 10 oz. ground beef, forming four loaves instead of two.
- If using **ground turkey**, follow same instructions as ground beef in Steps 1 and 2, baking until turkey reaches minimum internal temperature, 30-35 minutes.
- If using **ground pork**, follow same instructions as ground beef in Steps 1 and 2, baking until pork reaches minimum internal temperature, 21-25 minutes.
- If using **Impossible burger**, follow same instructions as ground beef in Steps 1 and 2, baking until heated through, 21-25 minutes.



1. Prepare Ingredients and Form Meatloaves

- In a mixing bowl, combine **panko** and 2 Tbsp. **water**. Let sit, 5 minutes.
- While panko sits, halve any large **butternut squash** pieces to roughly match smaller pieces.
- Coarsely chop **cilantro** (no need to stem).
- Add **ground beef**, **seasoning blend**, half the **chipotle crema** (reserve remaining for garnish), ¼ tsp. **salt**, and a pinch of **pepper** to bowl with panko-water mixture and combine. Form mixture into two evenly-sized loaves, about 3" in length.



2. Bake the Meatloaves

- Place **meatloaves** on one prepared baking sheet.
- Bake in hot oven until loaves reach a minimum internal temperature of 160 degrees, 23-25 minutes.
- Rest baked loaves, at least 3 minutes.
- While meatloaves bake, roast butternut squash.



3. Start the Butternut Squash

- Place **butternut squash** on second prepared baking sheet and toss with 1 tsp. **olive oil**, **garlic salt**, and a pinch of **pepper**. Massage oil, garlic salt, and pepper into squash.
- Spread into a single layer. Roast in hot oven until tender, 10-12 minutes.



4. Finish the Butternut Squash

- After 10-12 minutes, carefully remove baking sheet with **butternut squash** from oven. Top with **corn**, **hatch chiles** (to taste), 1 tsp. **olive oil**, and ¼ tsp. **salt**. *Baking sheet will be hot! Use a utensil.*
- Roast again in hot oven until butternut squash is golden brown, 10-12 minutes.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **meatloaves** with remaining **chipotle crema** and garnishing **butternut squash** with **cheese** and **cilantro** (to taste). Bon appétit!