



In your box

1 fl. oz. Marsala Wine
.3 oz. Butter
¼ cup Panko Breadcrumbs
½ oz. Grated Parmesan
1 Shallot
8 oz. Cubed Butternut Squash
2 tsp. Beef Flavor Demi-Glace Concentrate
4 oz. Broccoli Florets
4 oz. Cremini Mushrooms

Customize It Options

10 oz. Ground Pork
20 oz. Double Portion Ground Pork
10 oz. 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

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	

Rest steak or pork after cooking, 3 minutes.

Classic Meal Kit



Marsala Pork Meatloaf

with cheesy broccoli and butternut squash

NUTRITION per serving—Calories: 600, Carbohydrates: 33g, Sugar: 9g, Fiber: 3g, Protein: 34g, Sodium: 1330mg, Fat: 38g, Saturated Fat: 12g
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
Intermediate

Spice Level
Not Spicy

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 a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **shallot**

Customize It Instructions

- If using **20 oz. ground pork**, follow same instructions as 10 oz. ground pork, forming four loaves instead of two.
- If using **ground beef**, follow same instructions as ground pork in Steps 2 and 3, baking until beef reaches minimum internal temperature, 23-25 minutes.



1. Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Cut **broccoli** into bite-sized pieces.
- Halve any large **butternut squash** pieces to roughly match smaller pieces.
- Peel and mince **shallot**.



2. Make the Meatloaves

- In a mixing bowl, combine **ground pork**, **panko**, half the **shallot** (reserve remaining for sauce), ¼ tsp. **salt**, and ¼ tsp. **pepper**.
- Form ground pork mixture into two equally-sized loaves. Place on one half of prepared baking sheet.



3. Bake the Meatloaves and Vegetables

- Place **broccoli** and **butternut squash** on empty half of baking sheet and toss with 2 tsp. **olive oil** and ¼ tsp. **salt**. Spread into a single layer on their side.
- Bake in hot oven until vegetables are tender and **meatloaves** reach a minimum internal temperature of 160 degrees, 20-25 minutes.
- After meatloaves and vegetables have baked 15 minutes, start sauce.



4. Make the Sauce

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **mushrooms**, remaining **shallot**, and ¼ tsp. **salt** to hot pan. Stir often until lightly browned, 5-6 minutes.
- Stir in **demi-glace**, 1 Tbsp. **water**, and **Marsala wine**. Bring to a simmer. *Adding alcohol to a hot pan may cause some flames; use caution.*
- Once simmering, stir often until slightly thickened, 2-3 minutes.
- Remove from burner and stir in **butter**.



5. Finish the Dish

- Carefully toss roasted **vegetables** with **Parmesan**. *Baking sheet will be hot! Use a utensil.*
- Plate dish as pictured on front of card, topping **meatloaves** with **sauce**. Bon appétit!