



In your box

- 3 oz. Corn Kernels
- 1 fl. oz. Comeback Sauce
- 1 tsp. Chopped Garlic
- 1 tsp. Creole Seasoning
- 2 oz. Sour Cream
- 4 oz. Grape Tomatoes
- 4 oz. Trimmed Green Beans
- 🔪 .42 oz. Chipotle Aioli
- 2 Tbsp. Panko Breadcrumbs
- Customize It Options**
- 10 oz. Ground Pork
- 12 oz. Impossible Burger
- 10 oz. Ground Beef

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	

Rest steak or pork after cooking, 3 minutes.

Oven-Ready



Creole-Style Pork Meatloaf

with comeback crema and green bean succotash

NUTRITION per serving—Calories: 595, Carbohydrates: 27g, Sugar: 10g, Fiber: 5g, Protein: 30g, Sodium: 1343mg, Fat: 42g, 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

35-45 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Mild

Before you cook

All cook times are approximate based on testing.

Customize It Instructions

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



1. Start the Vegetables

- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry.
- Break **green beans** in half.
- Combine green beans, **tomatoes**, 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper** in provided tray. Spread into a single layer.
- Bake uncovered in hot oven until tomatoes burst and green beans are bright green, 10-12 minutes.
- While vegetables bake, make meatloaves.



2. Add the Meatloaves

- In a mixing bowl, combine **ground pork**, **chipotle aioli**, **panko**, **garlic**, **seasoning blend**, and ¼ tsp. **salt**. Form into two evenly-sized meatloaves.
- Carefully remove tray from oven and drain any excess liquid. Push **vegetables** to one side and top with **corn** and a pinch of salt and **pepper**. *Tray will be hot! Use a utensil.*
- Place meatloaves in empty side of tray. Top with 1 tsp. **olive oil**.



3. Bake the Meal

- Bake uncovered in hot oven until **meatloaves** reach a minimum internal temperature of 160 degrees, 25-28 minutes.
- While meal bakes, in another mixing bowl, combine **comeback sauce**, **sour cream**, and 2 Tbsp. **water** until smooth.
- Carefully remove tray from oven. Top loaves with comeback crema. Bon appétit!