



In your box

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

Customize It Options

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

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
- 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



Chipotle BBQ Beef Meatloaf

with cheddar broccoli and potatoes

NUTRITION per serving—Calories: 730, Carbohydrates: 55g, Sugar: 22g, Fiber: 4g, Protein: 39g, Sodium: 1730mg, 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.

Customize It Instructions

- 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, 25-30 minutes.
- If using **ground turkey**, follow same instructions as ground beef in Steps 2 and 3, baking uncovered in hot oven until turkey reaches minimum internal temperature, 30-35 minutes.
- If using **Impossible burger**, follow same instructions as ground beef in Steps 2 and 3, baking uncovered in hot oven until burger reaches minimum internal temperature, 25-30 minutes.



1. Prepare the Ingredients

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Break **broccoli** into bite-sized pieces, if necessary.
- Drain **potatoes**.
- Mix broccoli, **potatoes**, 1 tsp. **olive oil**, and **garlic salt** in provided tray until completely combined.
- Spread into a single layer. Bake uncovered in hot oven, 10 minutes.



2. Make the Meatloaves

- Carefully remove tray from oven. Push **vegetables** to one side of tray. *Tray will be hot! Use a utensil.*
- Finely crush **crackers**.
- Combine **ground beef**, half the **BBQ sauce** (reserve remaining for topping), 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.



3. Bake the Dish

- In another mixing bowl, combine remaining **BBQ sauce** and **chipotle pesto** (to taste). 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 uncovered in hot oven 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!