



French Onion Beef Meatloaf

WITH CRISPY BACON BRUSSELS SPROUTS AND GREEN ONIONS

Classic



Prep & Cook Time

35-45 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Small Pot, Mixing Bowl

Ingredients

- 1/2 oz. Crumbled Bacon
- 1/2 tsp. Garlic Salt
- 1 oz. Shredded Swiss Cheese
- 2 Saltine Crackers
- 1 oz. Caramelized Onion Jam
- 1 oz. Light Cream Cheese
- 2 Green Onions
- 12 oz. Brussels Sprouts
- .42 oz. Mayonnaise

Customize It Options

- 10 oz. Ground Beef
- 10 oz. Ground Pork
- 10 oz. Ground Turkey
- 20 oz. Double Portion Ground Beef

Difficulty Level

EASY

Spice Level

NOT SPICY

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.

View nutritional information at www.homechef.com/20243

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

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

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes
- Set **cream cheese** on counter to soften
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **green onions**



1. Prepare the Ingredients

- Trim stems off **Brussels sprouts** and halve vertically (quarter if larger than a ping-pong ball).
- Finely crush **saltines**.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.

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 pork**, follow same instructions as ground beef in Step 3, baking until pork reaches minimum internal temperature, 20-25 minutes.
- If using **ground turkey**, follow same instructions as ground beef in Step 3, baking until turkey reaches minimum internal temperature, 20-25 minutes.



2. Prepare the Brussels Sprouts

- Place **Brussels sprouts** on prepared baking sheet and toss with 1 tsp. **olive oil**, **bacon**, **white portions of green onions**, ½ tsp. **salt**, and a pinch of **pepper**.
- Spread into a single layer, cut-side down, on one side of prepared baking sheet.



3. Roast the Brussels Sprouts and Meatloaves

- Thoroughly combine **ground beef**, crushed **saltines**, **mayonnaise**, **garlic salt**, and ¼ tsp. **pepper** in a mixing bowl. Form mixture into two equally-sized ovals.
- Place meatloaves on empty side of baking sheet.
- Roast in hot oven until **Brussels sprouts** are tender and loaves reach a minimum internal temperature of 160 degrees, 18-22 minutes.
- Rest baked meatloaves, 3 minutes.
- While meatloaves rest, make sauce.



4. Make the Sauce

- Place a small pot over medium-high heat.
- Add 1/3 cup **water**, softened **cream cheese**, **caramelized onion jam**, and a pinch of **salt** and **pepper** to hot, dry pot. Stir to combine, then bring to a simmer.
- Once simmering, stir until creamy and cream cheese has melted, 2-3 minutes.
- Remove from burner and stir in **shredded cheese** until melted and combined.



5. Finish the Dish

- Plate dish as pictured on front of card, topping meatloaf with **sauce** and **green portions of green onions**. Bon appétit!