



# Bacon Cheeseburger Meatloaf

WITH RANCH SALAD

Meal Kit



**Prep & Cook Time**

30-40 MIN

**Cook Within**

5 DAYS

**You Will Need**

Olive Oil, Salt, Pepper, Cooking Spray  
Baking Sheet, 2 Mixing Bowls

**Ingredients**

- 1 Roma Tomato
- 2 Tbsp. Panko Breadcrumbs
- 1½ oz. Sliced Cheddar Cheese
- 1 Head of Butter Lettuce
- 2 Green Onions
- 1½ oz. Dill Pickle Slices
- .64 oz. Ketchup
- 1½ fl. oz. Buttermilk Ranch Dressing
- .8 oz. Bacon Bits

**Difficulty Level**

EASY

**Spice Level**

NOT SPICY

**Customize It Options**

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

**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/20346](http://www.homechef.com/20346)

\*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, sesame, 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 **425 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **green onions**



### 1. Prepare the Ingredients

- Coarsely chop **lettuce**.
- Coarsely chop **pickles**.
- Core and cut **tomato** into ¼" dice.
- 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 4 equally-sized loaves.
- If using **ground turkey**, follow same instructions as ground beef in Steps 2 and 4, roasting, 15 minutes, then roasting again until meatloaves reach minimum internal temperature, 5-10 minutes.
- If using **Impossible burger**, follow same instructions as ground beef in Steps 2 and 4, roasting, 15 minutes, then roasting again until meatloaves are heated through, 5-10 minutes.



### 2. Start the Meatloaves

- In a mixing bowl, combine **panko** and 2 Tbsp. **water**. Rest, 1 minute.
- After 1 minute, add **ground beef**, **white portions of green onions**, **pickles**, ¼ tsp. **salt**, and a pinch of **pepper** to bowl and thoroughly combine. Form mixture into two evenly-sized meatloaves.
- Place meatloaves on prepared baking sheet. Roast in hot oven, 15 minutes.
- *Meatloaves will finish roasting in a later step.*
- While meatloaves roast, continue recipe.



### 3. Assemble the Salad

- In another mixing bowl, combine **lettuce**, **tomatoes**, **dressing**, a pinch of **salt** and **pepper**, and 1 tsp. **olive oil**.



### 4. Finish the Meatloaves

- Carefully remove baking sheet from oven. Top **meatloaves** evenly with **ketchup** and **cheese**.
- Roast again in hot oven until meatloaves reach a minimum internal temperature of 160 degrees, 5-8 minutes.
- Carefully remove from oven.



### 5. Finish the Dish

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