



Three-Cheese Peppercorn Pork Meatloaf

WITH BUTTERED GREEN BEANS AND PEPPERS

Oven-Ready



Prep & Cook Time
40-50 MIN

Cook Within
5 DAYS

You Will Need
Salt, Pepper
2 Mixing Bowls

Difficulty Level
EASY

Spice Level
NOT SPICY

Ingredients

- 4 oz. Sliced Red Bell Peppers
- 1 oz. Cracked Black Pepper Cheese Spread
- 8 oz. Green Beans
- ½ oz. Crispy Fried Onions
- 1 tsp. Garlic Salt
- 2 oz. Ricotta
- .3 oz. Butter
- ¼ cup Panko Breadcrumbs
- ½ oz. Shredded Parmesan Cheese

Customize It Options

- 10 oz. Ground Pork
- 12 oz. Impossible Burger
- 10 oz. Ground Turkey
- 10 oz. 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/21202

*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.

Customize It Instructions

- If using **ground beef**, follow same instructions as ground pork in Steps 2 and 3, baking uncovered in hot oven until loaves reach minimum internal temperature, 20-25 minutes.
- If using **ground turkey**, follow same instructions as ground pork in Steps 2 and 3, baking uncovered in hot oven until loaves reach minimum internal temperature, 30-35 minutes.
- If using **Impossible burger**, follow same instructions as ground pork in Steps 2 and 3, baking uncovered in hot oven until loaves are heated through, 20-25 minutes.



1. Start the Vegetables

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Combine **green beans** and **red bell peppers** in provided tray. Spread into a single layer and cover with foil.
- Bake covered in hot oven, 15 minutes.
- While vegetables bake, continue recipe.



2. Add the Meatloaves

- Combine **ground pork**, **panko**, **ricotta**, **garlic salt**, and a pinch of **pepper** in a mixing bowl. Form mixture into two evenly-sized meatloaves.
- In another mixing bowl, combine **cheese spread**, 1 tsp. **water**, and half the **Parmesan** (reserve remaining for topping).
- Carefully remove tray from oven. Remove foil. Top **vegetables** with ¼ tsp. **salt** and a pinch of **pepper**. Push to one side. *Tray will be hot! Use a utensil.*
- Place meatloaves in now-empty side of tray. Top meatloaves with cheese mixture, then remaining Parmesan.



3. Bake the Meal

- Bake uncovered in hot oven until **meatloaves** reach a minimum internal temperature of 160 degrees, 25-27 minutes.
- Carefully remove from oven.
- Stir **butter** into **vegetables**. *Tray will be hot! Use a utensil.*
- To serve, garnish vegetables with **crispy onions**. Bon appétit!