



# Pork Meatloaf with Chipotle Queso Sauce

AND CILANTRO LIME CORN ON THE COB

Classic



**Prep & Cook Time**

30-40 MIN

**Cook Within**

5 DAYS

**You Will Need**

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

**Ingredients**

- 1 oz. Shredded Mozzarella
- 2 Ears of Corn
- 2 tsp. Taco Seasoning
- 1 tsp. Chipotle Pesto
- ¼ oz. Cilantro
- 2 Saltine Crackers
- 1 oz. Light Cream Cheese
- 1 Lime
- .6 oz. Butter

**Difficulty Level**

INTERMEDIATE

**Spice Level**

MILD

**Customize It Options**

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

**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/22240](http://www.homechef.com/22240)

\*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 **425 degrees**. Let preheat, at least 10 minutes
- Set **butter** and **cream cheese** on counter to soften
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **cilantro**



### 1. Prepare the Ingredients

- Halve **lime**. Cut one half into wedges and juice the other half.
- Finely crush **crackers** into crumbs.
- Mince **cilantro**, leaves and stems.

### Customize It Instructions

- If using **20 oz. ground pork**, follow same instructions as 10 oz. ground pork, forming four loaves and working in batches, if necessary.
- If using **ground beef**, follow same instructions as ground pork in Steps 2 and 3, baking until beef reaches minimum internal temperature, 25-28 minutes.
- If using **ground turkey**, follow same instructions as ground pork in Steps 2 and 3, baking until pork reaches minimum internal temperature, 30-35 minutes.



### 2. Prepare the Meatloaves

- Thoroughly combine **ground pork**, **crushed crackers**, **taco seasoning**,  $\frac{1}{4}$  tsp. **salt**, and  $\frac{1}{4}$  tsp. **pepper** in a mixing bowl.
- Form ground pork mixture into two equally-sized ovals, about 1  $\frac{1}{2}$ -2"-thick.
- Place loaves on one side of prepared baking sheet.



### 3. Roast the Meatloaves and Corn

- Peel husk off **corn**, if necessary.
- Add corn to empty side of baking sheet and top with 1 tsp. **olive oil** and  $\frac{1}{4}$  tsp. **salt**. Massage oil and salt into corn.
- Roast in hot oven until corn is tender and **meatloaves** reach a minimum internal temperature of 160 degrees, 18-20 minutes.
- While loaves and corn roast, continue recipe.



### 4. Make the Cilantro Butter

- In another mixing bowl, combine softened **butter**, half the **cilantro** (reserve remaining for garnish),  $\frac{1}{2}$  tsp. **lime juice**, and a pinch of **salt**. Set aside.



### 5. Make Sauce and Finish Dish

- Place a small pot over medium-high heat. Add  $\frac{1}{4}$  cup **water**, softened **cream cheese**, **pesto** (to taste), and a pinch of **salt** to hot pot. Bring to a simmer.
- Once simmering, stir constantly until smooth, 1-2 minutes.
- If too thick, add water, 1 Tbsp. at a time, until desired consistency is reached. Remove from burner and stir in **mozzarella**.
- Plate dish as pictured on front of card, slicing **meatloaf** if desired and topping with sauce and remaining **cilantro**. Slather **corn** with **cilantro butter** and squeeze **lime wedges** over to taste. Bon appétit!