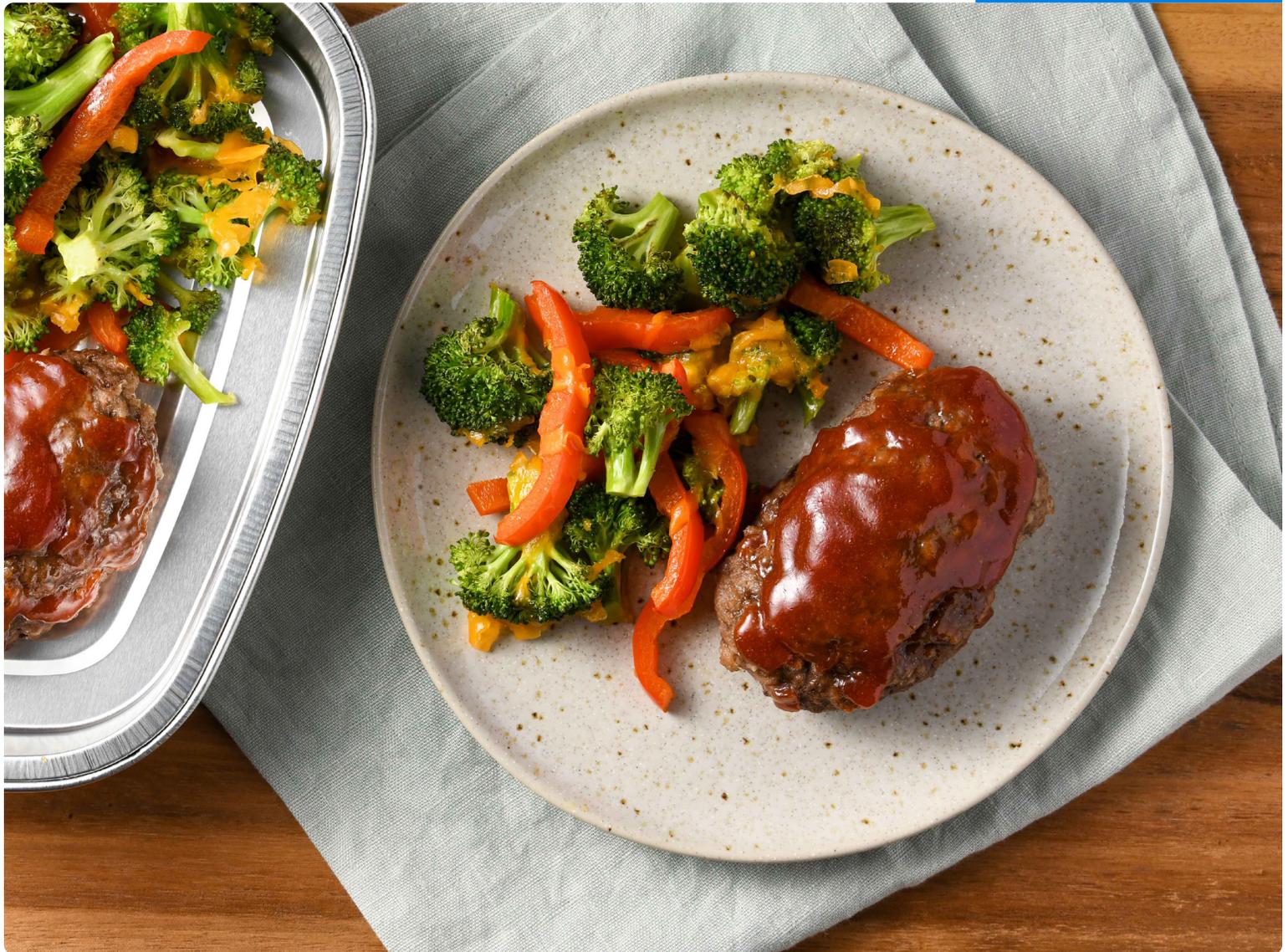




Classic Brown Sugar-Glazed Beef Meatloaf

WITH CHEDDAR BROCCOLI

Oven-Ready



Prep & Cook Time

45-55 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Pepper
2 Mixing Bowls

Ingredients

- 2 oz. Shredded Cheddar Cheese
 - .46 oz. Brown Sugar
 - 1 tsp. Garlic Salt
 - ¼ cup Panko Breadcrumbs
 - 2 oz. Part-Skim Ricotta Cheese
 - 4 oz. Sliced Red Bell Pepper
 - .95 oz. Ketchup Cup
 - 8 oz. Broccoli Florets
- Customize It Options**
- 10 oz. Ground Beef
 - 10 oz. Ground Turkey
 - 10 oz. Ground Pork

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/22277

*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 pork**, follow same instructions as ground beef in Steps 2 and 3, baking uncovered in hot oven until loaves reach minimum internal temperature, 28-32 minutes.
- If using **ground turkey**, follow same instructions as ground beef in Steps 2 and 3, baking uncovered in hot oven until loaves reach minimum internal temperature, 30-35 minutes.



1. Prepare the Ingredients

- Turn oven on to 400 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Break **broccoli** into smaller pieces, if desired.
- Combine broccoli, **bell peppers**, and 1 tsp. **olive oil** in provided tray.
- Bake uncovered in hot oven until broccoli begins to soften, 8-10 minutes.
- While vegetables bake, continue recipe.



2. Add the Meatloaves

- Combine **ground beef**, a pinch of **salt**, **panko**, **ricotta**, and half the **garlic salt** (reserve remaining for vegetables) in a mixing bowl. Form into two equally-sized loaves.
- Combine **ketchup**, **brown sugar**, and a pinch of salt in another mixing bowl.
- After 8-10 minutes, carefully remove tray from oven. Push vegetables to one side of tray. Top with remaining garlic salt, a pinch of **pepper**, and **cheese**.
- Place meatloaves in now-empty side of tray and top evenly with ketchup mixture. *Tray will be hot! Use a utensil.*



3. Bake the Meal

- Bake uncovered in hot oven until **vegetables** are tender and **meatloaves** reach a minimum internal temperature of 160 degrees, 25-30 minutes.
- Carefully remove tray from oven. Rest, 3 minutes. Bon appétit!