

BBQ Beef Meatloaf

WITH CREMA AND ROASTED POTATOES

Meal Kit



Prep & Cook Time
30-40 MIN

Cook Within
5 DAYS

You Will Need
Olive Oil, Salt, Pepper, Cooking Spray
2 Baking Sheets, 2 Mixing Bowls

Ingredients
1½ tsp. Potato Spice Seasoning
2 tsp. Barbeque Seasoning
2 oz. Shredded Cheddar Cheese
4 Russet Potatoes
4 oz. Sour Cream
3 oz. BBQ Sauce
½ cup Panko Breadcrumbs
12 oz. Broccoli Florets
2 Green Onions
16 oz. Ground Beef

Difficulty Level
EASY

Spice Level
MILD

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Your opinion matters!

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef	Ground Pork	Impossible Burger	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/33231

*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, sesame, 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.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Prepare two baking sheets with foil and cooking spray
- Ingredient(s) used more than once: **green onions**
- Upon delivery, remove **potatoes** from meal bag and store at room temperature



1. Prepare the Potatoes

- Cut **potatoes** into 1/2" wedges and pat dry. Cut larger potatoes into 6-8 wedges. Place wedges on one prepared baking sheet and toss with 1 Tbsp. **olive oil**, **potato spice seasoning**, and a pinch of **pepper**. Massage oil and seasonings into potatoes. Spread into a single layer.



2. Form the Meatloaves

- In a mixing bowl, combine **ground beef**, **panko**, **barbecue seasoning** (use less if spice-averse), and 1/4 tsp. **salt**. Form meat mixture into 4 equally-sized, oval-shaped loaves, about 3" in length and 2" by height.
- Place meatloaves on one side of second prepared baking sheet and top with 2 tsp. **olive oil**.



3. Add the Broccoli

- Add **broccoli** to empty half of baking sheet. Combine with 1 tsp. **olive oil** and 1/4 tsp. **salt**. Spread into an even layer.



4. Roast the Meatloaves and Vegetables

- Roast both baking sheets in hot oven until **vegetables** are tender and **meatloaves** reach a minimum internal temperature of 160 degrees, 20-22 minutes.
- While meatloaves and vegetables roast, continue recipe.



5. Make Crema and Finish Dish

- Trim and thinly slice **green onions**, keeping white and green portions separate.
- In another mixing bowl, combine **sour cream**, **white portions of green onions**, and a pinch of **salt**.
- Plate dish as pictured on front of card, slicing **meatloaves**, if desired, and topping with **BBQ sauce**. Garnish **potatoes** with **cheese**, crema, and **green portions of green onions**. Bon appétit!