



Sheet Pan Bacon and Cheddar Pork Meatloaf

WITH BUTTERMILK-DILL POTATO WEDGES

Express



Prep & Cook Time
20-30 MIN

Cook Within
4 DAYS

You Will Need
Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Mixing Bowl, Microwave-Safe Bowl

- Ingredients**
- 10 oz. Ground Pork
 - .95 oz. Ketchup Cup
 - 6 Chive Sprigs
 - 1 oz. Shredded Cheddar Cheese
 - 12 oz. Red Potatoes
 - 0.42 oz. Panko Breadcrumbs
 - 1 tsp. Buttermilk-Dill Seasoning
 - 2 oz. Light Sour Cream
 - 1 oz. Bacon Bits

Difficulty Level
EASY

Spice Level
NOT SPICY

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/37026

*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

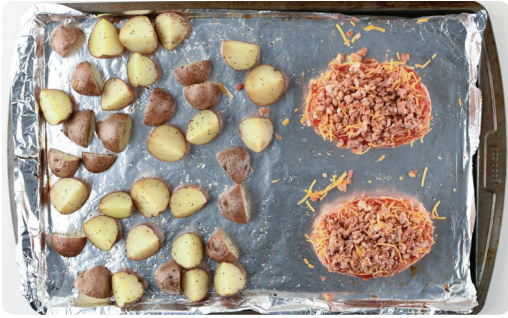
All cook times are approximate based on testing.

- 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 a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **cheese, buttermilk-dill seasoning**



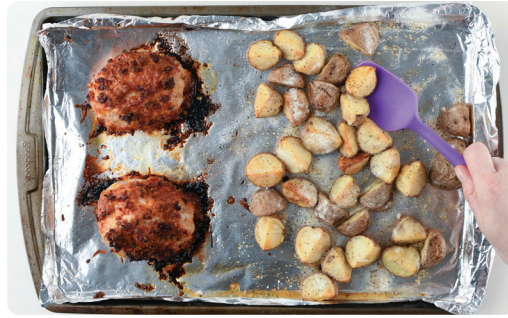
1. Prepare the Potatoes

- Quarter **potatoes**. If larger than a ping-pong ball, cut into six to eight wedges.
- Place in a microwave-safe bowl and cover with a damp paper towel. Microwave covered until tender, 4-6 minutes.
- Carefully remove from microwave. Transfer potatoes to a plate and set aside. Wipe bowl clean and reserve.
- While potatoes microwave, continue recipe.



2. Add the Meatloaves

- In a mixing bowl, combine **panko**, a pinch of **salt**, and 2 Tbsp. **water**. Rest, 1 minute.
- After 1 minute, add **ground pork**, half the **cheese** (reserve remaining for topping), $\frac{1}{4}$ tsp. **salt**, and $\frac{1}{4}$ tsp. **pepper**. Form meat mixture into two equally-sized, oval-shaped loaves, about 3" in length and 2" by height.
- Place meatloaves on one side of prepared baking sheet and top evenly with **ketchup**, remaining **cheese**, then **bacon**, pressing gently to adhere. Place potatoes on empty side of sheet. Top with 2 tsp. **olive oil**, $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper**. Toss gently to combine. Spread into an even layer on their side. Reserve bowl; no need to wipe clean.



3. Roast the Potatoes and Meatloaves

- Roast in hot oven until **potatoes** are tender and **pork** reaches a minimum internal temperature of 160 degrees, 20-22 minutes.
- Carefully remove sheet from oven. Top potatoes with $\frac{3}{4}$ the **buttermilk-dill seasoning** (reserve remaining for crema) and stir to combine. *Sheet will be hot! Use a utensil.*
- While potatoes and meatloaves roast, continue recipe.



4. Make Crema and Finish Dish

- Mince **chives**.
- In bowl used to microwave potatoes, combine **sour cream**, **chives**, remaining **buttermilk-dill seasoning**, and 1 tsp. **water**. Set aside.
- To serve, top **potatoes** with crema. Bon appétit!