



Beef Kefta Meatloaf

WITH TZATZIKI AND GREEK-STYLE SALAD

Meal Kit



Prep & Cook Time

35-45 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray

2 Mixing Bowls, Baking Sheet

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

Ingredients

- 1 ½ oz. Greek Feta Dressing
- 1 Roma Tomato
- 1 Persian Cucumber
- 1 oz. Crumbled Feta Cheese
- .42 oz. Panko Breadcrumbs
- 4 Green Onions
- 1 tsp. Chimichurri Seasoning
- 1 Romaine Heart
- 10 oz. Ground Beef
- 2 oz. Tzatziki Cup

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/37106

*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 **400 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **green onions, cheese**



1. Prepare the Ingredients

- Hold **romaine heart** at root end and chop coarsely.
- Trim **cucumber** and cut into 1/4" dice.
- Core **tomato** and cut into 1/2" dice.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.



2. Form the Meatloaves

- In a mixing bowl, thoroughly combine **ground beef, white portions of green onions, panko, chimichurri seasoning,** and 1/4 tsp. **salt**.
- Form beef mixture into two equally-sized, oval-shaped loaves, about 3" in length and 2" by height.



3. Roast the Meatloaves

- Place **meatloaves** on prepared baking sheet and drizzle with 1 tsp. **olive oil**.
- Roast in hot oven until beef reaches a minimum internal temperature of 160 degrees, 20-25 minutes.
- While meatloaves roast, continue recipe.



4. Assemble the Salad

- In another mixing bowl, combine **romaine, tomatoes, cucumbers,** half the **cheese** (reserve remaining for garnish), **dressing,** 1/4 tsp. **salt,** and a pinch of **pepper**. Gently toss to coat. Set aside.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **meatloaf** with **tzatziki,** remaining **cheese,** and **green portions of green onions**. Bon appétit!