



In your box

- 2 Garlic Cloves
- 2 oz. Light Cream Cheese
- 1 oz. Shredded Mozzarella
- 4 fl. oz. Marinara Sauce
- 1 oz. Grated Parmesan
- .125 oz. Oregano
- .42 oz. Mayonnaise
- ½ oz. Seasoned Croutons
- 12 oz. Yukon Potatoes

Customize It Options

- 10 oz. Ground Beef
- 12 oz. Ground Pork
- 10 oz. Antibiotic-Free Ground Beef

You will need

- Salt, Pepper, Cooking Spray
- Baking Sheet, Medium Pot, Colander,
- 2 Mixing Bowls



Beef Meatloaf Pizzaiola

with Parmesan mashed potatoes

NUTRITION per serving—Calories: 688, Carbohydrates: 43g, Fat: 38g, Protein: 41g, Sodium: 1667mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
*Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.

Prep & Cook Time
40-50 min.

Cook Within
5 days

Difficulty Level
Easy

Spice Level
Not Spicy

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to 400 degrees
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: cream cheese, mozzarella cheese

Customize It Instructions

- If using **ground pork**, follow same instructions as ground beef in Step 3 and Step 4. In Step 4, after topping with marinara and mozzarella, bake again until pork reaches minimum internal temperature, 5-7 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Prepare Ingredients and Make Filling

- Quarter **potatoes**.
- Stem and mince **oregano**.
- Coarsely crush **croutons**.
- In a mixing bowl, combine half the **cream cheese** (reserve remaining for potatoes) and **mozzarella** (reserve a pinch for garnish). Set aside.



2

Make the Potatoes

- Bring a medium pot with **potatoes**, **garlic cloves**, 4 cups **water**, and 1 tsp. **salt** to a boil. Cook until fork-tender, 14-18 minutes.
- Reserve $\frac{2}{3}$ cup **potato cooking water**. Drain potatoes and garlic cloves in a colander and return to pot. Add remaining **cream cheese**, **Parmesan**, half the potato cooking water, $\frac{1}{4}$ tsp. **salt**, and $\frac{1}{4}$ tsp. **pepper**. Mash until smooth. *If too dry, add potato cooking water, 1 Tbsp. at a time, until desired consistency is reached.* Cover and set aside.
- While potatoes cook, make meatloaves.



3

Form the Meatloaves

- In another mixing bowl, combine **ground beef**, **oregano**, **mayonnaise**, **croutons**, and a $\frac{1}{4}$ tsp. **salt**. Divide beef mixture in half and form into two patties.
- Place half the **cream cheese-mozzarella mixture** in center of each patty. Wrap beef mixture around cheese filling, forming into a loaf shape (make sure filling is fully enclosed).



4

Bake the Meatloaves

- Place **meatloaves** on prepared baking sheet and bake in hot oven until browned, 25 minutes.
- Carefully remove from oven and top evenly with **marinara sauce** and remaining **mozzarella**. Bake again until loaves reach minimum internal temperature (find temperature in Customize It Instructions), 3-5 minutes.
- Rest baked meatloaves, 5 minutes.



5

Finish the Dish

- *If mashed potatoes are stiff, return to medium heat and stir in water, 1 Tbsp. at a time, until desired consistency is reached.*
- Plate dish as pictured on front of card. Bon appétit!