



In your box

2 Tbsp. Italian Panko Blend
12 oz. Trimmed Green Beans
4 oz. Stroganoff Sauce
2 oz. Ricotta
½ tsp. Garlic Salt

Customize It Options

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

*Contains: milk, wheat, soy

You will need

Olive Oil



Oven-Ready

Stroganoff Meatloaf

with green beans

NUTRITION per serving—Calories: 558, Carbohydrates: 20g, Fat: 36g, Protein: 33g, Sodium: 1218mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

35-45 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy



1

Prepare the Ingredients

- Preheat oven to 425 degrees. Remove lid and label, if necessary. Reserve lid. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **green beans**, ½ tsp. **olive oil**, and half the **garlic salt** (reserve remaining for meatloaves) in provided tray. Push to one side.



2

Form the Meatloaves

- On reserved lid, combine **ground beef**, **ricotta**, remaining **garlic salt**, and **panko**. Form into two equally-sized loaves.
- Place loaves in empty space in tray and top with **stroganoff sauce**.
- *If using **ground pork** or **ground turkey**, follow same instructions.*



3

Finish the Dish

- Bake uncovered in hot oven until **meatloaves** reach a minimum internal temperature of 160 degrees, 32-35 minutes.
- *If using **ground pork**, follow same instructions. If using **ground turkey**, bake uncovered in hot oven until meatloaves reach a minimum internal temperature of 165 degrees, 32-35 minutes.*
- Carefully remove from oven. Bon appétit!