



#### In your box

2 oz. Chimichurri Paste  
.84 oz. Chipotle Light Mayo  
2 tsp. Chimichurri Seasoning  
½ oz. Tortilla Strips  
2 Green Onions  
1 oz. Sour Cream  
2 oz. Shredded Mozzarella  
18 oz. Sweet Potato

#### Customize It Options

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

\*Contains: milk, eggs

#### You will need

Olive Oil, Salt, Pepper, Cooking Spray  
Baking Sheet, Muffin Tin, 2 Mixing Bowls



## Chipotle Chimichurri Mini Pork Meatloaves

with roasted sweet potato

NUTRITION per serving—Calories: 903, Carbohydrates: 65g, Fat: 52g, Protein: 42g, Sodium: 1645mg.

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

40-50 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Mild

## 👑 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 **425 degrees**
- Prepare a baking sheet with foil and cooking spray
- Prepare a muffin tin with cooking spray
- Ingredient(s) used more than once: **green onions, cheese**

### Customize It Instructions

- If using **ground turkey**, follow same instructions as pork in Steps 2 and 3, baking until turkey reaches a minimum internal temperature of 165 degrees, 18-22 minutes.
- If using **ground beef**, follow same instructions as pork in Steps 2 and 3, baking until beef reaches a minimum internal temperature of 160 degrees, 16-18 minutes.

Minimum Internal Temperature

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



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#### Bake the Sweet Potato

- Halve **sweet potato** and cut each half into ½" wedges.
- Place sweet potato wedges on prepared baking sheet and toss with 2 tsp. **olive oil** and a pinch of **salt** and **pepper**. Massage oil and seasoning into sweet potatoes.
- Bake in hot oven until browned, 20-25 minutes, flipping once halfway through.
- While sweet potato bakes, make meatloaves.



2

#### Make the Meatloaves

- Trim and thinly slice **green onions**, keeping white and green portions separate.
- In a mixing bowl, combine **ground pork**, white portions of green onions, ¼ the **cheese** (reserve remaining for topping), **dry seasoning blend**, **chipotle mayonnaise**, and a pinch of **salt** and **pepper**.
- Divide pork mixture into four equal-sized balls.



3

#### Bake the Meatloaves

- Place **meatloaf balls** in four prepared muffin tin cups, pressing down to seal. Top evenly with remaining **cheese**.
- Bake until loaves reach a minimum internal temperature of 160 degrees, 18-22 minutes.
- While loaves bake, make sauce.



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#### Make the Dipping Sauce

- Combine **chimichurri paste** and **sour cream** in a mixing bowl.



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#### Finish the Dish

- Plate dish as pictured on front of card, topping **meatloaves** with **tortilla strips** and **green portions of green onions**. Serve **sauce** on the side for dipping. Bon appétit!