



In your box

- ½ oz. Crumbled Bacon
- 1 tsp. Buttermilk-Dill Seasoning
- 12 oz. Green Beans
- 1 oz. Sour Cream
- 4 Saltine Crackers
- 1.26 oz. Chipotle Light Mayo
- 1 oz. Shredded Cheddar-Jack Cheese
- ½ oz. Crispy Red Peppers
- 1 fl. oz. Smoky BBQ Sauce

Customize It Options

- 10 oz. Ground Beef
- 12 oz. Ground Turkey

*Contains: milk, eggs, wheat, soy

You will need

- Salt, Pepper, Cooking Spray
- 2 Mixing Bowls, Baking Sheet, Medium Non-Stick Pan



Bacon and Cheddar-Jack Meatloaf and Smoky BBQ Sauce

with ranch green beans

NUTRITION per serving—Calories: 612, Carbohydrates: 29g, Fat: 39g, Protein: 38g, Sodium: 1569mg.

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

30-40 min.

Cook Within

5 days

Difficulty Level

Intermediate

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 **400 degrees**
- Prepare a baking sheet with foil and cooking spray

Customize It Instructions

- If using **ground turkey**, follow same instructions as beef in Steps 1 and 2, roasting until meatloaves reach a minimum internal temperature of 165 degrees, 21-25 minutes.

Minimum Internal Temperature

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



1

Form the Meatloaves

- Finely crush **saltine crackers**.
- Thoroughly combine **ground beef**, crushed crackers, **chipotle mayonnaise**, ¼ tsp. **salt**, and ¼ tsp. **pepper** in a mixing bowl.
- Form ground beef mixture into two equally-sized ovals.



2

Bake the Meatloaves

- Place **meatloaves** on prepared baking sheet. Top with **cheese** and **bacon**, pressing gently to adhere.
- Bake in hot oven until loaves reach a minimum internal temperature of 160 degrees, 20-25 minutes.
- While loaves bake, cook green beans.



3

Cook the Green Beans

- Trim ends off **green beans**.
- Place a medium non-stick pan over medium heat. Add green beans and ¼ cup **water** to hot pan. Bring to a simmer.
- Once simmering, cover and stir occasionally until water is evaporated, 5-7 minutes.
- *If green beans need more time, add 2 Tbsp. water and stir occasionally, 1-3 minutes.*
- Remove from burner. Season with ¼ tsp. **salt** and ¼ tsp. **pepper**.
- While green beans cook, make ranch sauce.



4

Make the Ranch Sauce

- In another mixing bowl, thoroughly combine **sour cream**, 1 Tbsp. **water**, and **seasoning blend**. Set aside.



5

Finish the Dish

- Cut meatloaves into ½" slices, if desired.
- Plate dish as pictured on front of card, topping **meatloaf** with **BBQ sauce** and topping **green beans** with **ranch sauce** and **crispy peppers**. Bon appétit!