



In your box

4 oz. Sliced Red Bell Pepper
4 Saltine Crackers
1 tsp. Buttermilk-Dill Seasoning
½ tsp. Garlic Salt
6 oz. Broccoli Florets
4 oz. Rosee Sauce
.6 oz. Butter

Customize It Options

12 oz. Ground Pork
12 oz. Ground Turkey
10 oz. Ground Beef

*Contains: milk, wheat, soy

You will need

Olive Oil, Salt, Pepper
Mixing Bowl



Oven-Ready

Pork Mini Meatloaves in Rosee Sauce

with roasted broccoli and red bell peppers

NUTRITION per serving—Calories: 624, Carbohydrates: 20g, Fat: 46g, Protein: 37g, Sodium: 1699mg.

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

25-35 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy



Prepare the Ingredients

- Preheat oven to 425 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **broccoli**, **red bell pepper**, **seasoning blend**, 1 Tbsp. **olive oil**, and ¼ tsp. **salt** in provided tray. Push to one side.



Make the Meatloaves

- Finely crush **saltines**.
- Thoroughly combine **ground pork**, crushed saltines, and **garlic salt** in a mixing bowl.
- *If using **ground beef** or **ground turkey**, follow same instructions.*
- Form pork mixture into two evenly-sized loaves and place in empty side of tray. Top loaves with **rose sauce**.



Bake the Dish

- Bake uncovered in hot oven until **meatloaves** reach a minimum internal temperature of 160 degrees, 25-30 minutes.
- *If using **ground beef**, follow same instructions. If using **ground turkey**, bake uncovered in hot oven until meatloaves reach a minimum internal temperature of 165 degrees, 25-30 minutes.*
- Carefully remove from oven. Remove loaves to a plate and rest, 3 minutes. Top loaves with **sauce** from tray. Stir in **butter** to vegetables until melted. Bon appétit!