

DINNERLY



Chicken-Sausage Meatloaf with Potatoes & Creamed Spinach

 20-30min  4 Servings

Meatloaf gets a glam makeover! Instead of ketchup glazed ground beef, aka the usual, we went with tender, flavorful chicken sausage and topped it with a tangy glaze spiked with balsamic vinegar. A side of decadent creamed spinach and crispy potato chips makes this the perfect meal. We've got you covered!

WHAT WE SEND

- garlic
- tomato paste
- chicken sausage
- russet potato
- baby spinach

WHAT YOU NEED

- 2 large eggs
- kosher salt & ground pepper
- olive oil
- sugar

TOOLS

- medium saucepan
- rimmed baking sheet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 860.0kcal, Fat 51.0g, Proteins 30.0g, Carbs 72.0g



1. Make meat mixture & glaze

Preheat oven to 450°F with a rack in the upper third. In a medium bowl, combine **chicken sausage**, **panko**, and **2 large eggs**. In a second medium bowl, whisk **¼ cup of the tomato paste**, **¼ cup oil**, **2 tablespoons vinegar**, and **2 teaspoons sugar**. Season **glaze** with a **pinch each salt and pepper**.



2. Prep potato rounds

Scrub **potatoes**, then slice into into ¼-inch thick rounds. Transfer to a rimmed baking sheet, then toss with **2 tablespoons oil**, **½ teaspoon salt**, and a **few grinds pepper**.



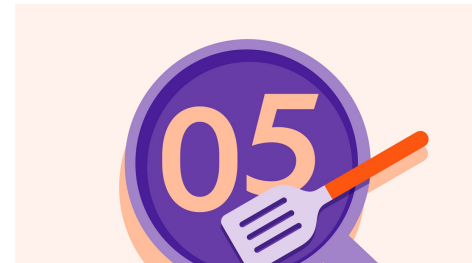
3. Bake meatloaves

On same rimmed baking sheet, shape **chicken** into 4 (5-inch) oval **meatloaves** and place on top of potatoes. Spread **glaze** on top of meatloaves. Bake on top oven rack until meatloaves are just firm and **potatoes** are tender, about 22 minutes. Switch oven to broil. Broil meatloaves and potatoes until browned in spots, 2–3 minutes (watch closely as broilers vary).



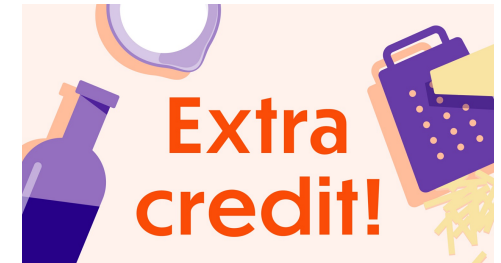
4. Make cream sauce

Peel and finely chop **1 teaspoon garlic**. Heat **1 tablespoon oil** in a medium saucepan over medium. Add **garlic** to saucepan and cook until fragrant, about 30 seconds. Add **cream cheese** and **½ cup water**, then bring to a boil and whisk until smooth, about 1 minute.



5. Cook spinach & serve

Add **spinach** to saucepan with cream sauce and cook until wilted, 1–2 minutes. Season to taste with **salt and pepper**. Serve **meatloaf** with **creamed spinach** and **potatoes** alongside. Enjoy!



6. Make it ahead!

Season and shape the meatloaves in step 1 and wrap them up tight. Store them in the fridge until you're ready to cook!