



Glazed Mini Meatloaves with

Green Beans, Pesto & Crusty Bread



20-30min



2 Servings

Making the meatloaf mix (and even shaping them) ahead of time can make dinner preparation a breeze! After mixing and shaping, store the meatloaves in an airtight container in the refrigerator until ready to use.

What we send

- scallions
- tomato paste
- grass-fed ground beef
- green beans
- golden balsamic vinegar

What you need

- 1 large egg
- kosher salt & ground pepper
- olive oil
- sugar

Tools

- colander
- medium saucepan
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

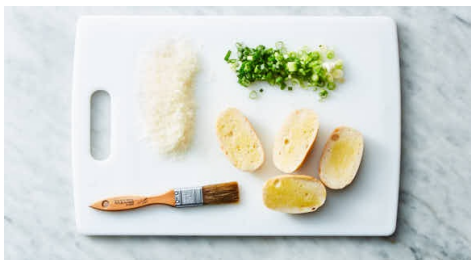
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 890.0kcal, Fat 62.0g, Proteins 43.0g, Carbs 40.0g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Bring a medium saucepan of **salted water** to a boil. Trim ends from **scallions**, then thinly slice. Finely grate **Parmesan**. Halve **rolls**, then generously brush cut-sides with **oil**.



4. Bake meatloaves

Divide **meatloaf mixture** into four equal portions. On a rimmed baking sheet, shape into four (4-inch) oval meatloaves. Spread **glaze** on the tops and sides of meatloaves. Bake in upper third of oven until meatloaves are just firm to the touch, 9-10 minutes.



2. Make glaze

In a small bowl, whisk together **golden balsamic vinegar**, **2 tablespoons of the tomato paste**, **2 tablespoons oil**, and **¼ teaspoon sugar**; season with a **pinch each salt and pepper**.



5. Cook green beans

Meanwhile, trim or snap stem ends from **green beans**. Add green beans to boiling water and cook until tender, 3-4 minutes. Drain beans, rinse with cold water, and drain again. Transfer to a medium bowl with **remaining scallions**. Add **1 tablespoon of the pesto** and toss to coat. Season to taste with **salt** and **pepper**.



3. Prep meatloaves

In a medium bowl, combine **ground beef**, **Parmesan**, **panko**, **half of the scallions**, **1 large egg**, a **generous pinch of each salt and pepper**, and **1 tablespoon of the pesto** (save rest for steps 5 and 6).



6. Finish & serve

Switch oven to broiler. Add **rolls**, cut-side up, to baking sheet with **meatloaves**. Broil until rolls are lightly browned and glaze is brick red, 2-3 minutes (watch closely as broilers vary). Sprinkle **rolls** with **salt**. Serve **meatloaves** with **rolls** and **green beans** alongside. Pass **remaining pesto** at the table. Enjoy!