





Glazed Mini Meatloaves with Green Beans, Pesto & Crusty Bread

 20-30min  4 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

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

What you need

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

Tools

- colander
- large 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.

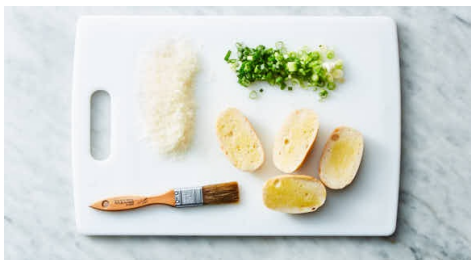
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 730.0kcal, Fat 47.0g, Proteins 42.0g, Carbs 36.0g



1. Prep ingredients

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



4. Bake meatloaves

Divide **meatloaf mixture** into eight equal portions. On a rimmed baking sheet, shape into eight (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**, **¼ cup of the tomato paste**, **3 tablespoons oil**, and **½ teaspoon sugar**. Season **glaze** 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 **2 tablespoons of the pesto** and toss to coat. Season to taste with **salt and pepper**.



3. Prep meatloaves

In a large bowl, combine **ground beef**, **Parmesan**, **panko**, **half of the scallions**, **2 large eggs**, a **generous pinch of each salt and pepper**, and **2 tablespoons 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!