



Mini Meatloaves

with Crispy Potatoes & Green Beans



30-40min



2 Servings

These mini meatloaves are flavor powerhouses thanks to sun-dried tomatoes and garlic. Sliced Yukon gold potatoes roast alongside until crisp and browned on the outside and soft-as-butter on the inside. A crisp-tender side of green beans tossed with fresh basil is a delicious way to balance the meal. Cook, relax, and enjoy!

What we send

- panko breadcrumbs ^{1,6}
- sun-dried tomatoes ¹⁷
- green beans
- yukon gold potatoes
- garlic
- grass-fed ground beef
- fresh basil

What you need

- 1 large egg ³
- kosher salt & ground pepper
- olive oil

Tools

- 2 rimmed baking sheets

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

Wheat (1), Egg (3), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 680kcal, Fat 37g, Carbs 49g, Proteins 43g



1. Cook potatoes

Preheat oven to 425°F with racks in the upper and lower thirds. Cut **potatoes** into ¼-inch thick slices (no need to peel) and toss with **2 tablespoons oil** on a rimmed baking sheet. Season well with **salt** and **pepper**. Bake in lower third of oven until tender and golden, about 25 minutes, flipping after 20 minutes.



4. Bake meatloaves

Generously **oil** a rimmed baking sheet. Shape **meatloaf mixture** into **2 mini meatloaves**. Place meatloaves on prepared baking sheet, and bake in upper third of oven until browned and cooked through, 20-22 minutes.



2. Prep ingredients

Meanwhile, very finely chop **sun-dried tomatoes**. Peel and finely chop **1 large garlic clove**.



5. Cook green beans

Meanwhile, bring a medium pot of **water** to a boil. Trim stem ends from **green beans**. Add green beans and **1 tablespoon salt** to boiling water. Cook until crisp-tender, about 3 minutes; drain. Return to pot and toss with **2 teaspoons oil**; season to taste with **salt** and **pepper**.



3. Make meatloaf mixture

In a large bowl, combine **beef**, **chopped garlic**, **panko**, **sun-dried tomatoes**, **1 large egg**, and **1 tablespoon oil**. Season with **¾ teaspoon salt** and **a few grinds pepper**; mix well to combine.



6. Finish & serve

Pick **basil leaves** from stems; tear any large leaves. Toss **green beans** with basil. Serve **meatloaves** with **green beans** and **potatoes** alongside. If you have ketchup on hand, it's great for dipping! Enjoy!