



Mini Skillet Meatloaf

with Roasted Potatoes & Broccoli



30-40min



4 Servings

These mini meatloaf patties are bursting with savory goodness thanks to Worcestershire sauce and smoked paprika. Grated onion mixed in with the ground beef makes for moist and juicy patties. Dijon mustard mixed in with ketchup makes for a sweet sauce with a little bite. Our favorite part? When the potatoes and broccoli soak up the meat juices, still sizzling from the pan.

What we send

- russet potatoes
- smoked paprika
- Dijon Mustard ¹⁷
- broccoli
- grass-fed ground beef
- yellow onion

What you need

- 2 large eggs ³
- ketchup
- kosher salt & ground pepper
- olive oil

Tools

- box grater
- large nonstick skillet
- 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

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

Nutrition per serving

Calories 791kcal, Fat 37g, Carbs 66g, Proteins 45g



1. Prep ingredients

Preheat oven to 450°F with a rack in the bottom position. Scrub **potatoes**; cut into ½-inch wedges. Cut **broccoli** into 1-inch florets. On a rimmed baking sheet, toss potatoes with **2 tablespoons oil**, **1½ teaspoons salt**, **2 teaspoons of the smoked paprika**, and **a few grinds pepper**. In a medium bowl, toss **broccoli** with **1 tablespoon oil**; season with **salt** and **pepper**.



2. Roast potatoes

Roast **potatoes** on bottom oven rack until almost tender, 15-20 minutes.



3. Mix meatloaf

Meanwhile, peel and coarsely grate **½ cup onion** on the large holes of a box grater into a large bowl. To same bowl, add **ground beef**, **panko**, **Worcestershire**, **2 teaspoons Dijon** (save remaining for step 4), **1¾ teaspoons of the smoked paprika**, **2 eggs**, **1½ teaspoons salt**, and **a few grinds pepper**.



4. Form patties & make sauce

Divide **meatloaf mixture** into 8 equal portions. Form each portion into a flat, 4-inch patty. In a small bowl, mix together **¼ cup ketchup** and **remaining Dijon**.



5. Finish roasting

Remove **potatoes** from oven, stir, and scatter **broccoli** over top. Return vegetables to bottom rack and continue roasting until tender and browned in spots, 8-10 minutes more.



6. Cook patties & serve

Meanwhile, heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add **patties**, in batches; cook until well browned and cooked through, 2-3 minutes each side, repeat with remaining patties (reduce heat if browning too quickly). Remove from skillet and top with **ketchup-Dijon sauce**. Serve patties with **potatoes** and **broccoli** alongside. Enjoy!