

Pork Meatloaf

with Mashed Rutabaga & Sautéed Collard Greens

When it comes to comfort food, tonight's dinner is about as classic as it gets. Our hearty meatloaf blends rich pork with warming spices (like allspice and cinnamon) and Worcestershire sauce. On the side, rutabaga (a root vegetable similar in appearance to a turnip) makes for an exciting twist on traditional mashed potatoes—and highlights the meatloaf's spices with its sweet and savory flavor. Earthy collard greens, sweetened with a touch of maple syrup, round out the meal.



Blue Apron Wine Pairings

Breëland Wine Cellars Malbec, 2015

Ventana Vineyards Chardonnay, 2014



Ingredients

- 1½ Pounds Ground Pork
- 1 Cage-Free Farm Egg
- 3 Cloves Garlic
- 1 Bunch Collard Greens
- 1 Rutabaga
- 1 Yellow Onion

Knick Knacks

- 2 Tablespoons Butter
- 2 Tablespoons Maple Syrup
- 1 Tablespoon Vegetarian Worcestershire Sauce
- ¼ Cup Panko Breadcrumbs
- ¼ Cup Ketchup
- 2 Tablespoons Meatloaf Spice Blend

(Light Brown Sugar, Garlic Powder, Onion Powder, Ground Dried Thyme, Ground Allspice & Ground Cinnamon)

Makes: 4 servings

Prep Time: 15 minutes | **Cook Time:** 35–45 minutes



1



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Peel and finely chop the garlic. Peel and small dice the onion. Peel and large dice the rutabaga. Remove and discard the collard green stems; roughly chop the leaves.

2



Cook the aromatics:

In a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic** and **half the onion**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened and fragrant. Transfer to a large bowl and set aside to cool. Wipe out the pan.

3



Cook & mash the rutabaga:

While the aromatics cook, add the **rutabaga** to the pot of boiling water. Cook 27 to 29 minutes, or until tender when pierced with a fork. Drain thoroughly and return to the pot. Off the heat, add the **butter** and a drizzle of olive oil. Using a fork, mash to your desired consistency; season with salt and pepper to taste. Set aside in a warm place.

4



Start the meatloaf:

While the rutabaga cooks, to the bowl of **cooled aromatics**, add the **ground pork** (removing and discarding the paper lining from the bottom), **breadcrumbs**, **egg**, **Worcestershire sauce** and **spice blend**; season with salt and pepper. Gently mix until just combined.

5



Form & bake the meatloaf:

While the rutabaga continues to cook, place a large piece of aluminum foil (or parchment paper) on a clean, dry work surface. Place the **ground pork mixture** in the center of the foil. Gently roll and shape the mixture with the foil until it forms a tightly-packed loaf, about 10 inches by 3 inches. Transfer the loaf and foil to a sheet pan (unrolling and flattening the foil to line the pan); evenly spread the **ketchup** on top of the loaf. Bake 22 to 24 minutes, or until lightly browned and cooked through. Remove from the oven. Transfer to a cutting board and set aside to rest for at least 5 minutes.

6



Cook the collard greens & serve your dish:

While the meatloaf bakes, in the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **remaining onion** and season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened and fragrant. Add the **collard greens**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until wilted. Add the **maple syrup** and **½ cup of water**. Cook, stirring occasionally, 9 to 11 minutes, or until the liquid has cooked off. Turn off the heat. Season with salt and pepper to taste. Cut the **rested meatloaf** crosswise into ½-inch-thick pieces. Transfer the **mashed rutabaga**, cooked collard greens and sliced meatloaf to a serving dish. Enjoy!