

# Chipotle-Glazed Meatloaf

*with Crispy Potatoes*

**PREP TIME:** 10 minutes

**COOK TIME:** 35-45 minutes

**SERVINGS:** 2

Meatloaf is classic American comfort food—served up tonight with a Mexican twist. Ours contains beef, raisins and warm spices (mixed gently with egg and breadcrumbs for tender, juicy results out of the oven). We're glazing the meatloaf with a combination of ketchup and chopped chipotle pepper in adobo sauce, for an exciting layer of sweet, smoky and spicy flavor. Served on the side, sliced potatoes crisped up on the stovetop complete the hearty meal.



#### BLUE APRON WINE PAIRING:

Maggio Calogero Petit Verdot, 2015

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## Ingredients



10 oz  
GROUND BEEF



1  
CAGE-FREE FARM  
EGG



2 cloves  
GARLIC



¾ lb  
YUKON GOLD  
POTATOES

#### KNICK KNACKS:



⅓ cup  
PANKO  
BREADCRUMBS



1  
CHIPOTLE PEPPER  
IN ADOBO SAUCE



2 tsp  
MEATLOAF SPICE  
BLEND\*



3 Tbsp  
GOLDEN RAISINS



3 Tbsp  
KETCHUP

\* Ground Cumin, Smoked Paprika, Garlic Powder, Onion Powder, Cayenne Pepper, Ground Coriander & Ground Cinnamon



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## 1 Prepare the ingredients:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Peel and mince the garlic.
- ☐ Roughly chop the raisins.
- ☐ Halve the potatoes lengthwise, then thinly slice crosswise.
- ☐ Finely chop the pepper. Thoroughly wash your hands and cutting board immediately after handling the pepper.

## 2 Make the chipotle ketchup:

- ☐ In a bowl, combine the **ketchup** and **as much of the pepper as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper to taste.



## 3 Start the meatloaf:

- ☐ In a large bowl, combine the **ground beef**, **egg**, **garlic**, **breadcrumbs**, **raisins** and **spice blend**; season with salt and pepper. Using your hands, gently mix until just combined.

## 4 Form the meatloaf:

- ☐ Place a large piece of foil (or parchment paper) on a sheet pan.
- ☐ Place the **ground beef 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; flatten the foil to line the pan.
- ☐ Evenly top the loaf with the **chipotle ketchup**.



## 5 Bake the meatloaf:

- ☐ Place the **meatloaf** in the oven and bake 20 to 22 minutes, or until lightly browned and cooked through.
- ☐ Remove from the oven and let rest for at least 2 minutes.

## 6 Cook the potatoes & plate your dish:

- ☐ Once the meatloaf has baked for about 10 minutes, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **potatoes**. Cook, stirring occasionally, 11 to 13 minutes, or until browned and crispy. Season with salt and pepper to taste. Transfer to a serving dish.
- ☐ Cut the **rested meatloaf** crosswise into 6 equal-sized slices. Transfer to a serving dish.
- ☐ Serve the sliced meatloaf with the cooked potatoes on the side. Enjoy!

