





18 oz Ground Beef



1 ¼ lbs Golden Potatoes



1/3 cup Salsa Verde



1 ½ tsps Calabrian Chile Paste



1 Pasture-Raised Egg



2 cloves Garlic



1/4 cup Grated Parmesan Cheese



3 Tbsps Ketchup



¾ lb Carrots



1 ¼ cups Panko Breadcrumbs



2 Tbsps Tomato Paste



1 Tbsp Italian Seasoning<sup>1</sup>



## Prepare & roast the potatoes

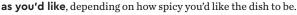
- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- · Line two sheet pans with foil.
- Cut the potatoes into 1-inchwide wedges.
- Transfer to one sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer, skin side down.



- · Roast 27 to 29 minutes, or until browned and tender when pierced with a fork.
- · Remove from the oven.

# 2 Prepare the remaining ingredients

- Meanwhile, peel the carrots; halve crosswise, then quarter lengthwise.
- Peel 2 cloves of garlic; using a zester, finely grate into a paste (or use the small side of a box grater).
- In a bowl, combine the ketchup and as much of the chile paste





## Form & start the meatloaf

- On the remaining sheet pan, evenly coat one side of the foil with a drizzle of olive oil.
- In a large bowl, combine the beef, egg, Italian seasoning, garlic paste, tomato paste, half the breadcrumbs (you will have extra), and half the cheese. Season with salt and pepper. Using your hands, gently mix until just combined.



- Transfer to the oiled side of the sheet pan. Shape into a tightly packed loaf, about 10 inches by 3 inches.
- Transfer half the spicy ketchup to a separate bowl and set aside for serving.
- Evenly top the meatloaf with the remaining spicy ketchup.
- Roast 10 minutes. Leaving the oven on, remove from the oven.

### 4 Finish the meatloaf & roast the carrots

- Meanwhile, place the carrot pieces in a large bowl. Drizzle with olive oil and season with salt and pepper. Toss to coat.
- · Reserving the bowl, carefully transfer the seasoned carrots to the other side of the sheet pan of partially roasted meatloaf.



- Roast 18 to 20 minutes, or until the carrots are tender when pierced with a fork and the meatloaf is cooked through.\*
- Remove from the oven. Let the meatloaf rest at least 2 minutes.

## 5 Finish the potatoes & serve your dish

- Carefully transfer the roasted potatoes to the reserved bowl. Add the salsa verde; stir to coat. Taste, then season with salt and pepper if desired.
- Transfer the rested meatloaf to a cutting board. Carefully slice crosswise.
- Serve the sliced meatloaf with the finished potatoes and roasted carrots. Top the meatloaf with the reserved spicy ketchup. Garnish the carrots with the remaining cheese. Enjoy!



\*An instant-read thermometer should register 160°F.

#### **NUTRITION PER SERVING (AS PREPARED)\*\***

Calories: 700, Total Carbohydrates: 49g, Dietary Fiber: 7g, Added Sugars: 3g, Total Fat: 41g, Saturated Fat: 13g, Protein: 32g, Sodium: 790mg.

\*\*For information about our wellness labels visit us at blueapron.com/wellness. To view this meal's FULL NUTRITION FACTS and any customizations you may have applied, select this recipe from your Current page in the Blue Apron app or blueapron.com.





Produced in a facility that processes crustacean

shellfish, egg, fish, milk, peanuts, soy, tree nuts,

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