

Italian Meatloaf

with Salsa Verde Potatoes &
Roasted Carrots

4 SERVINGS


⌚ 45-55 MINS

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Ingredients

 18 oz Ground Beef

 1 1/4 lbs Potatoes


 1/4 cup Grated
Parmesan Cheese


 1 1/2 tsps Calabrian
Chile Paste

 1 Pasture-Raised Egg

 2 cloves Garlic

 1/3 cup Salsa Verde

 3 Tbsps Ketchup

 3/4 lb Carrots

 1 1/4 cups Panko
Breadcrumbs

 2 Tbsps Tomato
Paste

 1 Tbsp Italian
Seasoning¹



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¹. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram

1 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-inch-wide 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 or the small side of a box grater, finely grate into a paste.
- In a bowl, combine the **ketchup** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be.



3 Form & bake 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.



Step 3 continued:

- 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**.
- Bake 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 baked 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!



*The USDA recommends a minimum safe cooking temperature of 160°F for beef.

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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