

Sheet Pan Calabrian Pork Meatloaf Sandwiches

with Cheesy-Garlic Zucchini

2 SERVINGS | 35-45 MINS

 **Blue Apron**
blueapron.com



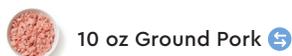
 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*



Serve with Blue Apron wine that has this symbol blueapron.com/wine

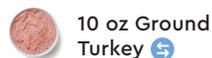
Ingredients

Customized ingredients



10 oz Ground Pork 

SWAPPED FOR:



10 oz Ground Turkey 



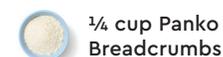
2 cloves Garlic



1 Tbsp Ketchup



2 Sandwich Rolls



1/4 cup Panko Breadcrumbs



1/4 cup Grated Parmesan Cheese



1 Tbsp Calabrian Chile Paste



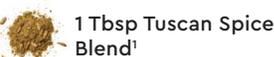
1 Pasture-Raised Egg



2 Zucchini



2 Tbsps Mayonnaise



1 Tbsp Tuscan Spice Blend¹

Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

¹ Ground Fennel Seeds, Whole Fennel Seeds, Ground Rosemary & Ground Sage
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Arrange two oven racks in the upper and lower thirds of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut the **zucchini** crosswise into 1-inch rounds.
- Peel and roughly chop **2 cloves of garlic**.
- 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.
- Transfer **half the spicy ketchup** to a separate bowl and set aside.



2 Roast the zucchini

- Place the **zucchini rounds** on a sheet pan. Drizzle with **olive oil** and season with salt and pepper. Toss to coat; arrange in an even layer.
- Evenly top with the **chopped garlic** and **half the cheese**.
- Place on the upper oven rack and roast 20 to 22 minutes, or until the cheese is lightly browned and the zucchini is tender when pierced with a fork.
- Remove from the oven.



For easier cleanup, line your sheet pans with foil.

3 Form & start the meatloaf

- Meanwhile, evenly coat one side of a separate sheet pan with a drizzle of **olive oil**.
- In a large bowl, combine the **pork, egg, spice blend, breadcrumbs, and remaining cheese**; season with salt and pepper. Gently mix to combine.
- Transfer to the oiled portion of the sheet pan. Shape into a tightly packed loaf, about 7 inches by 3 inches. Evenly top with the **remaining spicy ketchup**.
- Place on the lower oven rack and roast 15 minutes. Leaving the oven on, remove from the oven.

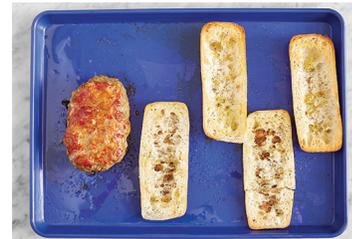


4 CUSTOMIZED STEP 3 If you chose Ground Turkey

- Form the meatloaf as directed, using the **turkey** (instead of pork).
- Roast 10 minutes. Leaving the oven on, remove from the oven.

4 Toast the rolls & finish the meatloaf

- Meanwhile, halve the **rolls**.
- Using your hands, scoop the soft bread out of the inside of the rolls.
- Transfer the prepared rolls, cut side up, to the other side of the sheet pan of **partially roasted meatloaf**. Drizzle with **olive oil** and season with salt and pepper.
- Toast in the oven 6 to 8 minutes, or until the rolls are lightly browned and the meatloaf is browned and cooked through.*
- Remove from the oven and let the meatloaf rest at least 2 minutes.



5 Finish & serve your dish

- Meanwhile, to the bowl of **reserved spicy ketchup**, add the **mayonnaise** and **1 teaspoon of water**.
- Transfer the **rested meatloaf** to a cutting board; carefully slice crosswise into 8 equal-sized pieces.
- Assemble the sandwiches using the **toasted rolls, spicy mayo, and sliced meatloaf**.
- Serve the **sandwiches** with the **roasted zucchini** on the side. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 160°F for pork and 165°F for turkey.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

Blue Apron, LLC, New York, NY 10005

Share your photos with #blueapron

