

Italian Meatloaf

with Salsa Verde Potatoes &
Roasted Carrots

4 SERVINGS

⌚ 45-55 MINS

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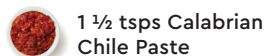
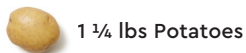
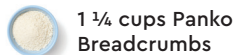
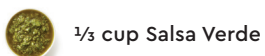
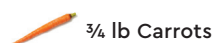
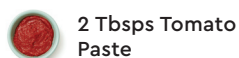
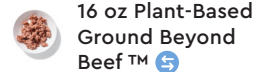
🔗 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an 🔗 icon) and instructions tailored to you.*

Ingredients

Customized ingredients



SWAPPED FOR:



Serve with Blue Apron wine that has this symbol
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¹ Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare & roast the potatoes

- Preheat the oven to 450°F.
- Line two sheet pans with foil.
- Wash and dry the fresh produce.
- 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 & roast the meatloaf

- Evenly coat one side of the remaining sheet pan 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**.
- Roast 10 minutes. Leaving the oven on, remove from the oven.

↩ CUSTOMIZED STEP 3 If you chose Beyond Beef™

- Form and roast the meatloaf as directed, using the **Beyond Beef™** (instead of beef).

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.



↩ CUSTOMIZED STEP 4 If you chose Beyond Beef™

- Finish the meatloaf and roast the carrots as directed, until the meatloaf is cooked through** (the center may still be red or pink).

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.

**An instant-read thermometer should register 165°F for Beyond Beef™.

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

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