

Hoisin-Glazed Pork Meatloaf

with Sesame Mashed Potatoes & Bok Choy

2 SERVINGS | 35-45 MINS

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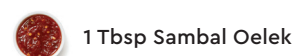
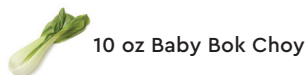
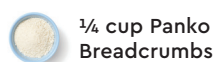
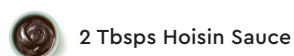
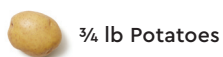
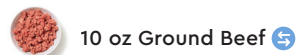
 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients

Customized ingredients



SWAPPED FOR:



Serve with Blue Apron wine that has this symbol
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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the glaze

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Peel **2 cloves of garlic**; using the flat side of your knife, smash each clove once.
- Peel the **ginger**; finely chop to get 2 teaspoons (you may have extra).
- Cut off and discard the root ends of the **bok choy**; roughly chop, separating the stems and leaves.
- In a bowl, combine the **soy glaze**, **hoisin sauce**, **half the sesame oil**, and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be. Stir to thoroughly combine.



2 Cook & mash the potatoes

- Add the **diced potatoes** and **smashed garlic cloves** to the pot of boiling water. Cook 16 to 18 minutes, or until tender when pierced with a fork. Turn off the heat.
- Drain thoroughly and return to the pot. Add the **remaining sesame oil**. Using a fork or potato masher, mash to your desired consistency.
- Taste, then season with salt and pepper if desired. Cover to keep warm.



3 Form & bake the meatloaf

- Meanwhile, transfer **half the glaze** to a separate bowl; set aside for serving.
- Line a sheet pan with foil.
- In a large bowl, combine the **pork**, **breadcrumbs**, and **half the chopped ginger**. Season with salt and pepper; gently mix to combine.
- Transfer to the sheet pan. Shape the mixture into a tightly packed loaf, about 7 inches by 3 inches. Evenly top with the **remaining glaze**.
- Bake 16 to 18 minutes, or until browned and cooked through.*
- Transfer to a cutting board. Let rest at least 5 minutes.



4 CUSTOMIZED STEP 3 If you chose Ground Beef

- Form the meatloaf as directed, using the **beef** (instead of pork).
- Bake 14 to 16 minutes, or until browned and cooked through.*
- Transfer to a cutting board. Let rest at least 5 minutes.

4 Cook the bok choy

- Once the meatloaf has baked about 10 minutes, in a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **remaining chopped ginger**. Cook, stirring frequently, 30 seconds to 1 minute, or until slightly softened.
- Add the **chopped bok choy stems**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Add the **chopped bok choy leaves**. Cook, stirring occasionally, 1 to 2 minutes, or until wilted.
- Turn off the heat. Taste, then season with salt and pepper if desired.



5 Slice the meatloaf & serve your dish

- Slice the **rested meatloaf** crosswise.
- Serve the **sliced meatloaf** with the **mashed potatoes** and **cooked bok choy**. Top the meatloaf with the **reserved glaze**. Enjoy!



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