

Spicy Chipotle Meatloaf

with Mashed Potatoes & Roasted Carrots

4 SERVINGS

⌚ 40-50 MINS

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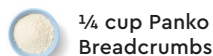
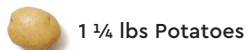
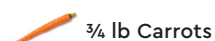
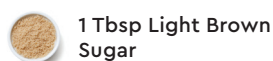
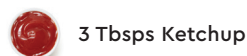
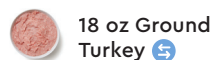
🔗 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an 🔄 icon) and instructions tailored to you.*

Ingredients

Customized ingredients



SWAPPED FOR:



¹ Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley ² cucumber-yogurt sauce
*Ingredients may be replaced and quantities may vary.



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

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"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 the **carrots**; halve crosswise, then halve lengthwise.
- In a bowl, whisk together the **ketchup, sugar, and as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be.



2 Form & start the meatloaf

- In a large bowl, combine the **beef, mirepoix, breadcrumbs, egg, and spice blend**; season with salt and pepper. Gently mix to combine.
- Transfer to one side of a sheet pan. Shape the mixture into a tightly packed loaf, about 10 inches by 3 inches.
- Transfer **half the glaze** to a separate bowl and set aside for serving.
- Evenly top the **meatloaf** with the **remaining glaze**.
- Roast 10 minutes. Leaving the oven on, remove from the oven.



For easier cleanup, line your sheet pan with foil.

↩ CUSTOMIZED STEP 2 If you chose Ground Turkey

- Form and start the meatloaf as directed, using the **turkey** (instead of beef), and roast 16 minutes.

3 Cook & mash the potatoes

- Meanwhile, add the **diced potatoes** to the pot of boiling water. Cook 17 to 19 minutes, or until tender when pierced with a fork. Turn off the heat.
- Drain thoroughly and return to the pot. Add **2 tablespoons of olive oil**; season with salt and pepper. Using a fork or potato masher, mash to your desired consistency.
- Taste, then season with salt and pepper if desired. Cover to keep warm.



4 Roast the meatloaf & carrots

- Meanwhile, place the **carrot pieces** in a bowl. Drizzle with **olive oil** and season with salt and pepper; toss to coat.
- Carefully transfer to the other side of the sheet pan of **partially roasted meatloaf**; arrange in an even layer.
- Roast 12 to 16 minutes, or until the carrots are browned and 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 Slice the meatloaf & serve your dish

- Carefully transfer the **rested meatloaf** to a cutting board and slice crosswise.
- Serve the **sliced meatloaf** with the **mashed potatoes** and **roasted carrots**. Top the meatloaf with the **reserved glaze**. Drizzle the carrots with the **tzatziki**. Garnish the potatoes with the **cheese**. Enjoy!



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

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