Hoisin-Glazed Meatloaf

with Sesame Mashed Potatoes & Roasted Cabbage





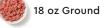
F YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an 😝 icon) and instructions tailored to you.*

Ingredients

Customized ingredients



18 oz Ground Beef 🔄







18 oz Ground Turkey 🔄



3 Tbsps Asian-Style Sautéed Aromatics



3 Tbsps Ketchup



1 Pasture-Raised Egg



1 lb Red Cabbage



1/4 cup Hoisin Sauce



1 Tbsp Sesame Oil



1 1/4 cups Panko **Breadcrumbs**



1 ¼ lbs Potatoes



1 Tbsp Vegetarian Ponzu Sauce



1 tsp Black & White Sesame Seeds



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

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"Alexa, find Blue Apron recipes."

Prepare the ingredients & make the glaze

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a medium pot 3/4 of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- · Cut out and discard the core of the cabbage; large dice the leaves.
- Medium dice the potatoes.
- In a bowl, combine the **ketchup** and **hoisin sauce**.

2 Season the cabbage

- Place the diced cabbage on a sheet pan.
- Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer on one side of the sheet pan.



Form & roast the meatloaf

- Transfer half the glaze to a separate bowl; set aside.
- In a large bowl, combine the beef, breadcrumbs, egg, and sautéed aromatics; season with salt and pepper. Gently mix to combine.
- · Transfer to the other side of the sheet pan of seasoned
- cabbage. Shape the mixture into a tightly packed loaf, about 10 inches by 3 inches.



Step 3 continued:

- Evenly top with the remaining glaze.
- Roast 24 to 26 minutes, or until the cabbage is tender when pierced with a fork and the meatloaf is cooked through.*
- Remove from the oven. Let the roasted meatloaf rest at least 5 min-



CUSTOMIZED STEP 3 If you chose Ground Turkey

- Form and roast the meatloaf as directed, using the turkey (instead

4 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 the sesame oil and 1 tablespoon of olive 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.

5 Finish & serve your dish

- Carefully transfer the rested meatloaf to a cutting board. Top with the reserved glaze, then slice crosswise.
- Evenly top the roasted cabbage with the ponzu sauce; carefully toss to coat.
- Serve the sliced meatloaf with the mashed potatoes and finished cabbage. Garnish the meatloaf with the sesame seeds. Enjoy!



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

