

# Hoisin-Glazed Meatloaf

with Sesame Mashed Potatoes & Roasted Cabbage

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**  
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## Ingredients

Customized ingredients



18 oz Ground Beef ↔

SWAPPED FOR:



18 oz Ground Turkey ↔



3 Tbsps Asian-Style Sautéed Aromatics



3 Tbsps Ketchup



1 Pasture-Raised Egg



1 lb Red Cabbage



¼ cup Hoisin Sauce



1 Tbsp Sesame Oil



1 ¾ cups Panko Breadcrumbs



1 ¾ 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](https://blueapron.com/wine)

## Cook along on the app



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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.
- 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.



### 3 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 minutes.



### CUSTOMIZED STEP 3 If you chose Ground Turkey

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

### 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.

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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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