

Sheet Pan Vadouvan Meatloaf

with Cheesy Garlic Naan, Tzatziki & Vegetables

4 SERVINGS

⌚ 40-50 MINS

 **Blue Apron**
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Ingredients



18 oz Ground Beef



2 Poblano Peppers



4 oz Shredded Monterey Jack Cheese



3 Tbsps Ketchup



2 tps Vadouvan Curry Powder



4 pieces Naan Bread



¾ lb Carrots



½ cup Tzatziki¹



4 tps Honey



½ cup Panko Breadcrumbs



2 cloves Garlic



¼ cup Tomato Achaar



3 Tbsps Golden Raisins



Serve with Blue Apron wine that has this symbol
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¹. cucumber-yogurt sauce



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Peel the **carrots**; halve crosswise, then quarter lengthwise.
- Cut off and discard the stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then cut crosswise into 1/2-inch strips. Thoroughly wash your hands, knife, and cutting board immediately after handling.
- In a bowl, combine the **ketchup**, **honey** (kneading the packet before opening), and **as much of the tomato achar as you'd like**, depending on how spicy you'd like the dish to be.



2 Season the vegetables

- Place the **carrot pieces** and **pepper strips** 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.



For easier cleanup, line your sheet pans with foil.

3 Roast the meatloaf & vegetables

- Transfer **half the achar ketchup** to a separate bowl; set aside for serving.
- In a large bowl, combine the **beef**, **breadcrumbs**, **raisins**, and **curry powder**. Season with salt and pepper. Using your hands, gently mix until just combined.



Step 3 continued:

- Transfer to the other side of the sheet pan of **seasoned vegetables**. Shape into a tightly packed loaf, about 10 inches by 3 inches.
- Evenly top with the **remaining achar ketchup**.
- Roast 22 to 24 minutes, or until the vegetables are tender when pierced with a fork and the meatloaf is cooked through.*
- Remove from the oven.
- Let the **roasted meatloaf** rest at least 2 minutes.

4 Make the cheesy naan

- Meanwhile, peel and finely chop **2 cloves of garlic**.
- Place the **naan** on a separate sheet pan; drizzle with **olive oil**. Evenly top with the **cheese** and **chopped garlic**.
- Drizzle with **olive oil**; season with salt and pepper.
- Toast in the oven 7 to 9 minutes, or until lightly browned and the cheese is melted.
- Remove from the oven.



5 Slice the meatloaf & serve your dish

- Transfer the **rested meatloaf** to a cutting board. Carefully slice crosswise.
- Serve the **sliced meatloaf** with the **cheesy naan** and **roasted vegetables**. Top the meatloaf with the **reserved achar ketchup**. Serve the **tzatziki** on the side. Enjoy!



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

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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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