

Spicy Chipotle Meatloaf

with Mashed Potatoes & Roasted Carrots

4 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
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Ingredients



18 oz Ground Beef



¾ lb Carrots



2 Tbsps Grated Cotija Cheese



¼ cup Cilantro Sauce



1 Tbsp Light Brown Sugar



1 Pasture-Raised Egg



1 ¼ lbs Potatoes



½ cup Sour Cream



3 Tbsps Ketchup



1 Tbsp Weeknight Hero Spice Blend¹



½ cup Panko Breadcrumbs



¾ lb Green Beans



2 tsps Chipotle Chile Paste



⅓ cup Mirepoix



Serve with Blue Apron wine that has this symbol
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¹. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the glaze

- Preheat the oven 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.
- Cut off and discard any stems from the **green beans**.
- 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 & roast the meatloaf

- In a large bowl, combine the **beef**, **mirepoix**, **breadcrumbs**, and **egg**; season with salt and pepper. Gently mix to combine.
- Transfer to 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 19 to 21 minutes, or until browned and cooked through.*
- Remove from the oven and let rest at least 2 minutes.



For easier cleanup, line your sheet pans with foil.

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 **half the sour cream** and a drizzle 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 carrots & green beans

- Meanwhile, place the **carrot pieces** and **green beans** on a separate sheet pan. Drizzle with **olive oil** and season with salt, pepper, and the **spice blend**; toss to coat and arrange in an even layer.
- Roast 14 to 16 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



5 Finish & serve your dish

- In a bowl, combine the **cilantro sauce** and **remaining sour cream**; season with salt and pepper.
- Carefully transfer the **rested meatloaf** to a cutting board and slice crosswise.
- Serve the **sliced meatloaf** with the **mashed potatoes** and **roasted vegetables**. Top the meatloaf with the **reserved glaze**. Top the vegetables with the **cilantro sour cream**. Garnish the potatoes with the **cheese**. Enjoy!



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

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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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