

Sheet Pan Sweet Chili Meatloaf

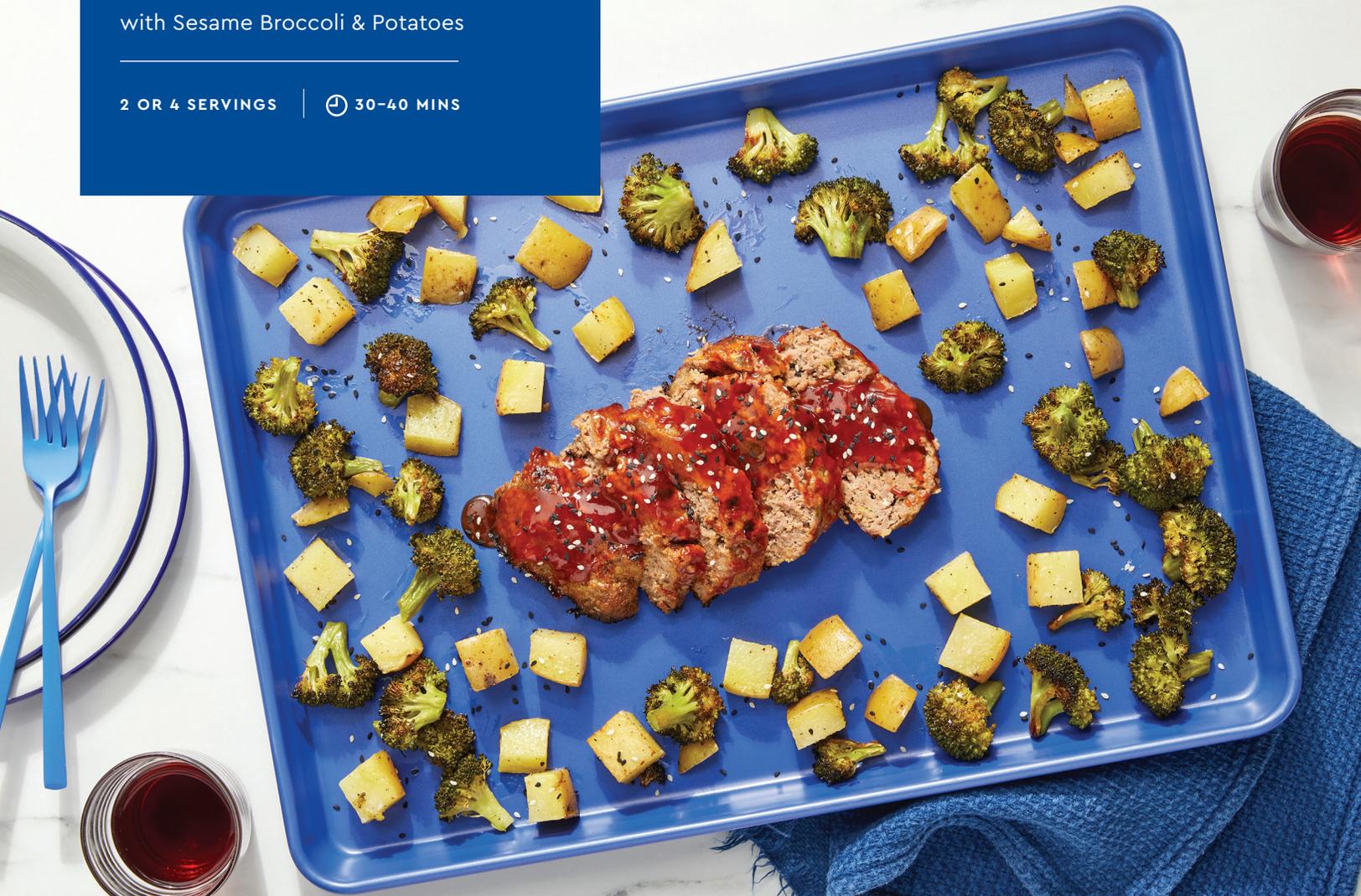
with Sesame Broccoli & Potatoes

2 OR 4 SERVINGS

⌚ 30-40 MINS

 Blue Apron

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Ingredients

 10 oz Ground Beef or 20 oz for 4 servings

 ½ lb Broccoli or 1 lb for 4 servings

 1 Tbsp Vegetarian Ponzu Sauce or 2 Tbsps for 4 servings

 1 Tbsp Ketchup or 3 Tbsps for 4 servings

 1 Pasture-Raised Egg

 ¾ lb Potatoes or 1 ½ lbs for 4 servings

 1 Tbsp Sesame Oil or 2 Tbsps for 4 servings

 1 tsp Black & White Sesame Seeds

 ¼ cup Panko Breadcrumbs or ½ cup for 4 servings

 3 Tbsps Sweet Chili Sauce or ¼ cup for 4 servings

 3 Tbsps Asian-Style Sautéed Aromatics or ⅓ cup for 4 servings



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

Cook along on the app



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Hey, Chef! If you chose to increase the serving size for this recipe, look for specialized directions in italics in the steps below.

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1 Prepare & roast the vegetables

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Cut off and discard the bottom ½ inch of the **broccoli** stem; cut the broccoli into large florets.
- Transfer the **diced potatoes** and **broccoli florets** to a sheet pan. Top with the **sesame oil** and a drizzle of **olive oil**; season with salt and pepper. Toss to coat and arrange in an even layer.
- Roast 21 to 23 minutes *or 22 to 26 minutes if you're cooking 4 servings*, or until browned and tender when pierced with a fork.
- Remove from the oven.



For easier cleanup, line your sheet pans with foil.

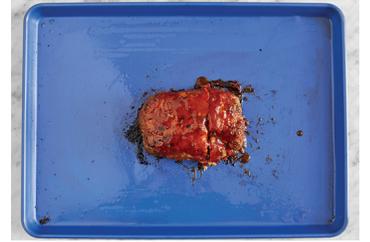
2 Make the glaze

- Meanwhile, in a bowl, combine the **ketchup**, **sweet chili sauce**, and **ponzu sauce**.



3 Form & roast the meatloaf

- Transfer **half the glaze** to a separate bowl and set aside for serving.
- Evenly coat the center of a separate sheet pan with a drizzle of **olive oil**.
- In a large bowl, combine the **beef**, **egg**, **sautéed aromatics**, and **breadcrumbs**; season with salt and pepper. Gently mix to combine.
- Transfer to the oiled portion of the sheet pan. Shape into a tightly packed loaf, about 7 inches by 3 inches *or 10 inches by 3 inches if you're cooking 4 servings*. Evenly top with the **remaining glaze**.
- Roast 14 to 16 minutes *or 19 to 21 minutes if you're cooking 4 servings*, or until browned and cooked through.*
- Remove from the oven and let rest at least 2 minutes.



4 Slice the meatloaf & serve your dish

- Carefully transfer the **rested meatloaf** to a cutting board; slice crosswise.
- Serve the **sliced meatloaf** with the **roasted vegetables**. Top the meatloaf with **reserved glaze**. Garnish with the **sesame seeds**. Enjoy!



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

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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