

Ingredients



18 oz Ground Beef



1 lb Broccoli



1/4 cup Sweet Chili



3 Tbsps Ketchup



1 Pasture-Raised Egg



1 1/4 lbs Potatoes



2 Tbsps Vegetarian Ponzu Sauce



1 tsp Black & White Sesame Seeds



½ cup Panko Breadcrumbs



1/3 cup Asian-Style Sautéed Aromatics



2 Tbsps Sesame Oil



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

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"Alexa, find Blue Apron recipes."

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 1/2 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 22 to 26 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.

2 Make the glaze

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



For easier

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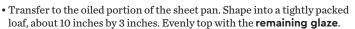
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Form & roast the meatloaf

- 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.



- Roast 19 to 21 minutes, 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.

Produced in a facility that processes crustacean shellfish,



To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your