

# Sour Cherry & Chipotle-Glazed Meatloaf

with Green Bean & Potato Salad

4 SERVINGS | 35-45 MINS

 **Blue Apron**  
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## Ingredients\*


Customized ingredients



18 oz Ground Beef 

### SWAPPED FOR:



16 oz Plant-Based Ground Beyond Beef® 



1 Red Onion



2 Tbsps Apple Cider Vinegar



¼ cup Dijonnaise



1 Pasture-Raised Egg



1 ¼ lbs Potatoes



2 oz Sliced Roasted Red Peppers



2 Tbsps Sour Cherry Spread



1 Tbsp Weeknight Hero Spice Blend<sup>1</sup>



½ cup Panko Breadcrumbs



¾ lb Green Beans



2 tsps Chipotle Chile Paste



3 Tbsps Ketchup



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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<sup>1</sup> Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley  
\*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.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Cut off and discard any stem ends from the **green beans**; halve crosswise.
- Halve, peel, and thinly slice the **onion**.
- Roughly chop the **peppers**.
- In a bowl, combine the **sour cherry spread, ketchup**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be.



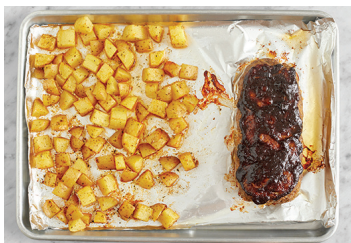
### 2 Season the potatoes

- Line a sheet pan with foil.
- Transfer the **diced potatoes** to the foil. Drizzle with **olive oil** and season with salt, pepper, and **half the spice blend**.
- Toss to coat and arrange in an even layer on one side of the sheet pan.



### 3 Roast the meatloaf & potatoes

- Transfer **half the glaze** to a separate bowl; set aside for serving.
- In a bowl, combine the **beef, breadcrumbs, egg**, and **remaining spice blend**; season with salt and pepper. Gently mix to combine.
- Transfer to the other side of the sheet pan. Shape the mixture into a tightly packed loaf, about 10 inches by 3 inches.
- Evenly top the meatloaf with the **remaining glaze**.
- Roast 20 to 25 minutes, or until the potatoes are tender when pierced with a fork and the meatloaf is browned and cooked through.\*
- Remove from the oven. Let the meatloaf rest at least 2 minutes.



### CUSTOMIZED STEP 3 If you chose Beyond Beef®

- Roast the meatloaf and potatoes as directed, using the **Beyond Beef®** and roasting until the meatloaf is cooked through\*\* (the center may still be red or pink).

### 4 Cook the green beans & onion

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **halved green beans** and **sliced onion** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Season with salt and pepper. Continue to cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Add **¼ cup of water** (carefully, as the liquid may splatter). Cook, stirring frequently, or until the water has cooked off.
- Turn off the heat; stir in the **vinegar** until combined.
- Transfer to a large bowl.



### 5 Make the potato salad & serve your dish

- To the bowl of **cooked green beans and onion**, add the **roasted potatoes, chopped peppers, dijonnaise**, and a drizzle of **olive oil**. Stir to combine. Taste, then season with salt and pepper if desired.
- Carefully transfer the **rested meatloaf** to a cutting board; slice crosswise.
- Serve the **sliced meatloaf** with the **potato salad**. Top the meatloaf with the **reserved glaze**. Enjoy!



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

\*\*An instant-read thermometer should register 165°F for Beyond Beef®.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at [blueapron.com](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: [blog.blueapron.com/foodsafety](https://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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