

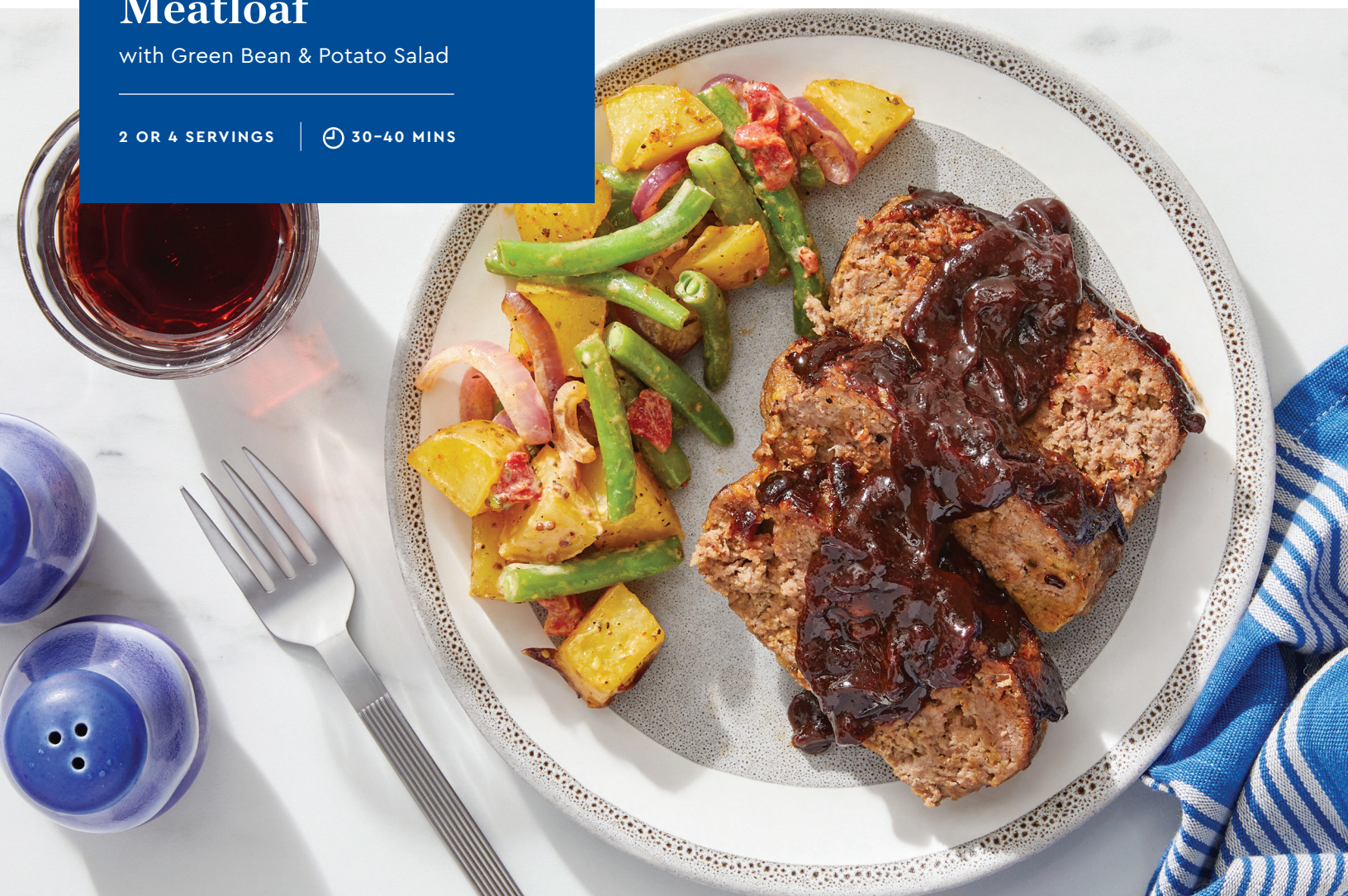
Sour Cherry & Chipotle-Glazed Meatloaf

with Green Bean & Potato Salad

2 OR 4 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
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Ingredients*



10 oz Ground Beef or
20 oz for 4 servings



¾ lb Potatoes or
1 ½ lbs for 4 servings



1 oz Sliced Roasted
Red Peppers or
2 oz for 4 servings



1 Tbsp Sour Cherry
Spread or 2 Tbsps
for 4 servings



1 Tbsp Weeknight
Hero Spice Blend¹



1 Pasture-Raised Egg



6 oz Green Beans or
¾ lb for 4 servings



2 tsps Chipotle Chile
Paste



1 Tbsp Dijonnaise or
¼ cup for 4 servings



¼ cup Panko
Breadcrumbs or
½ cup for 4 servings



1 Red Onion



1 Tbsp Apple Cider
Vinegar or 2 Tbsps
for 4 servings



1 Tbsp Ketchup or
3 Tbsps for
4 servings



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¹ Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley
*Ingredients may be replaced and quantities may vary.

COOK ALONG WITH



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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 7 inches by 3 inches *or 10 inches by 3 inches if you're cooking 4 servings*.



Step 3 continued:

- Evenly top the meatloaf with the **remaining glaze**.
- Roast 16 to 20 minutes *or 20 to 25 minutes if you're cooking 4 servings*, 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.

4 Cook the green beans & onion

- Meanwhile, in a medium pan *or a large pan if you're cooking 4 servings* (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 **2 tablespoons of water** *or 1/4 cup of water if you're cooking 4 servings* (carefully, as the liquid may splatter). Cook, stirring frequently, 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 165°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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