

# Cheesy BBQ Meatloaf Sandwiches

with Roasted Potatoes

4 SERVINGS | 40-50 MINS

 **Blue Apron**  
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## Ingredients\*



18 oz Ground Beef



½ cup Panko Breadcrumbs



4 oz White Cheddar Cheese



⅓ cup Mirepoix



1 Pasture-Raised Egg



1 ¼ lbs Potatoes



½ cup Barbecue Sauce



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



4 Small Baguettes



6 oz Pickle Chips



3 Tbsps Ketchup



Serve with Blue Apron wine that has this symbol  
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1. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley  
\*Ingredients may be replaced and quantities may vary.

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"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & make the glaze

- Preheat the oven to 450°F.
- Wash and dry the **potatoes**; medium dice.
- Grate the **cheese** on the large side of a box grater.
- In a bowl, combine the **ketchup** and **barbecue sauce**.



## 2 Roast the potatoes

- Line two sheet pans with foil.
- Transfer the **diced potatoes** to one 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 22 to 26 minutes, or until browned and tender when pierced with a fork.
- Transfer to a bowl. Reserving the sheet pan, discard the foil.



## 3 Form & cook the meatloaf

- Meanwhile, transfer **half the glaze** to a separate bowl and set aside.
- In a separate bowl, combine the **beef, egg, mirepoix, and breadcrumbs**; season with salt and pepper. Gently mix to combine.
- Transfer to the remaining foil-lined sheet pan. Shape into a tightly packed loaf, about 10 inches by 3 inches.
- Evenly top with the **remaining glaze**.
- Roast 20 to 22 minutes, or until browned and cooked through.\*
- Remove from the oven. Let rest at least 2 minutes.



## STOP + STORE

If you're planning to enjoy this meal at a later time, stop here and place the prepared food in airtight containers (or tightly cover with plastic wrap). Store in the refrigerator. Use the reheating instructions below to finish.

## 4 Finish & serve your dish

- Halve the **baguettes**.
- Place the **halved baguettes**, cut side up, on the reserved sheet pan. Evenly top with the **grated cheese**.
- Toast in the oven 7 to 9 minutes, or until the cheese is melted and the baguettes are lightly browned.
- Remove from the oven.
- Transfer the **rested meatloaf** to a cutting board; slice crosswise.
- Assemble the sandwiches using the **cheesy baguettes, sliced meatloaf, reserved glaze, and pickles**.
- Serve the **sandwiches** with the **roasted potatoes**. Enjoy!



## REHEATING INSTRUCTIONS

If you saved the dish for later, preheat the oven to 450°F. Reheat the **meatloaf** and **potatoes** in the microwave 1 to 2 minutes, or until heated through. Finish and serve as directed.

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

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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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