

Ingredients*



18 oz Ground Beef



½ cup Panko Breadcrumbs



4 oz White Cheddar Cheese



¹⁄₃ cup Mirepoix



1 Pasture-Raised Egg



1 ¼ lbs Potatoes





1/2 cup Barbecue Sauce



1 Tbsp Weeknight Hero Spice Blend¹



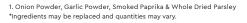
4 Small Baguettes



6 oz Pickle Chips



3 Tbsps Ketchup



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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.



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 foillined 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. Produced in a facility that processes crustacean shellfish



egg, fish, milk, peanuts, soy, tree nuts, and wheat.



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