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## SOY-GLAZED PORK MEATLOAVES with Carrots & Wasabi Mashed Potatoes

### WHAT WE SEND (2 servings | 4 servings)

\* Keep refrigerated



**Scallions\***  
(1 | 1)



**Garlic**  
(2 Cloves | 4 Cloves)



**Carrots\***  
(12 oz | 24 oz)



**Potatoes\***  
(5 | 10)



**Ground Pork\***  
(10 oz | 20 oz)



**Sriracha**  
(1 | 2)



**Panko  
Breadcrumbs**  
(1 | 1)  
*Contains: Wheat*



**Soy Sauce**  
(2 | 4)  
*Contains: Soy*



**Garlic Powder**  
(1 | 2)



**Wasabi**  
(1 | 1)

PREP IN **10 MIN** READY IN **45 MIN**



If you chose a different protein when placing your order, follow the **CustomPlate** instructions on the flip side of this card to learn how to modify your meal.



**Ground Beef\***  
(8 oz | 16 oz)

### WHAT YOU'LL NEED

**Kosher Salt**  
**Black Pepper**  
**Cooking Oil**  
(1 tsp | 2 tsp)

**Butter**  
(3 TBSP | 6 TBSP)  
*Contains: Milk*

**Ketchup**  
(¼ Cup | ½ Cup)  
**Sugar**  
(2 tsp | 4 tsp)

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**\$20**

You may receive potatoes that are a different color. No matter the hue, they will be just as delicious!

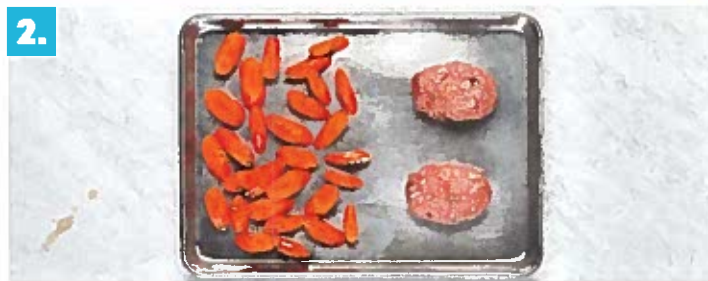


1.



Preheat oven to 425 degrees. Wash and dry produce. Trim and thinly slice scallions, separating whites from greens; finely chop whites. Peel and finely chop garlic. Trim, peel, and cut carrots on a diagonal into ½-inch-thick pieces. Dice potatoes into ½-inch pieces.

2.



In a medium bowl, combine pork, **Sriracha**, scallion whites, half the panko (all for 4 servings), half the garlic, salt (we used ¾ tsp; 1 ½ tsp for 4), and pepper. Form into two 1-inch-tall loaves (four loaves for 4); place on one side of a baking sheet. Toss carrots on empty side with a drizzle of oil, salt, and pepper. (For 4, spread meatloaves out across entire sheet and add carrots to a second sheet.) Roast for 20 minutes (you'll glaze the meatloaves then).

↔ Swap in beef for pork; roast for 17 minutes.

3.



While everything roasts, place potatoes in a medium pot with enough salted water to cover by 2 inches. Bring to a boil and cook until tender, about 10 minutes. Reserve ½ cup potato cooking liquid, then drain and set aside (keep empty pot handy for step 5). Meanwhile, in a small bowl, combine soy sauce, garlic powder, ¼ cup ketchup (½ cup for 4 servings), and 2 tsp sugar (4 tsp for 4).

4.



Once meatloaves and carrots have roasted 20 minutes, remove sheet from oven (for 4 servings, leave carrots roasting). Carefully spoon half the soy glaze over meatloaves (save the rest for serving). Return to oven until carrots are browned and tender, meatloaves are cooked through, and glaze is tacky, 4–5 minutes more.

5.



Meanwhile, melt 3 TBSP butter (6 TBSP for 4 servings) in pot used for potatoes over medium heat. Add remaining garlic; cook until fragrant, 30 seconds. Add drained potatoes and ¼ tsp wasabi. Mash until smooth, adding splashes of reserved potato cooking liquid as needed (we used ¼ cup; ½ cup for 4). Season with salt and pepper. (If you like things spicy, stir in more wasabi!)

6.



Divide meatloaves, mashed potatoes, and carrots between plates. Sprinkle with scallion greens and serve with remaining soy glaze on the side for dipping.

*Ground Pork is fully cooked when internal temperature reaches 160 degrees.  
Ground Beef is fully cooked when internal temperature reaches 160 degrees.*