



ANCHO CHILI MEATLOAVES

with Zucchini & Brown Butter Mashed Sweet Potatoes

WHAT WE SEND (2 servings | 4 servings)

✳️ **Keep refrigerated**

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



Garlic
(1 Clove | 2 Cloves)



Zucchini *
(1 | 2)



White Bread *
(1 | 2)
Contains wheat



Ancho Chili Powder
(1 | 2)



Ground Beef *
(1 | 2)



Sweet Potatoes *
(2 | 4)



Chili Pepper *
(1 | 1)

WHAT YOU'LL NEED

Vegetable Oil
(1 tsp | 2 tsp)

Ketchup
(3 TBSP | 6 TBSP)

Sugar
(½ tsp | 1 tsp)

Butter
(2 TBSP | 4 TBSP)
Contains milk

CHEF'S TIP

Don't let its size fool you: our little chili pepper packs a punch! If you're spice-sensitive (note: this does not equal bland), hold off on adding the chili when making your glaze in step 5. Taste the mixture, then add as much or as little chili as you like (or none at all).



1. Preheat oven to 450 degrees. **Wash and dry all produce.** Peel and finely chop **garlic**. Trim and halve **zucchini** lengthwise; slice crosswise into ½-inch-thick half-moons. Peel and dice **sweet potatoes** into ½-inch pieces.



2. In a medium bowl, soak **bread** with **3 TBSP water** (6 TBSP for 4 servings); let absorb, then break up with your hands until pasty. Add **beef, garlic, ¾ tsp ancho chili powder** (1 ½ tsp for 4—you'll use the rest of this smoky spice later), **salt** (we used ¾ tsp kosher salt; 1 ½ tsp for 4), and **pepper**. Mix to combine.



3. Shape **beef mixture** into two 1-inch-tall loaves (four loaves for 4 servings); place on one side of a baking sheet. On empty side of same sheet, toss **zucchini** with a **drizzle of oil, salt, and pepper**. Roast for 15 minutes (we'll glaze the meatloaves then). (For 4, divide meatloaves and zucchini between 2 sheets.)



4. While meatloaves roast, place **sweet potatoes** in a medium pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until very tender, 15-20 minutes. Drain.



5. Meanwhile, finely chop **chili** until you have ¼ tsp. In a small bowl, combine **3 TBSP ketchup** (6 TBSP for 4 servings), **remaining ancho chili powder**, ½ tsp **sugar** (1 tsp for 4), and as much **chili** as you'd like (start with a pinch, then taste and add more from there if you like things spicy). Once **meatloaves** have roasted 15 minutes, remove from oven and brush with ketchup mixture. (If **zucchini** is tender at this point, transfer to a plate.) Return to oven until glaze is slightly tacky and meatloaves are cooked through, 4-5 minutes.



6. Melt **2 TBSP butter** (4 TBSP for 4 servings) in pot used for potatoes over medium heat. Cook, stirring, until butter is foamy and flecked with amber brown bits, 2-3 minutes. (Take a whiff—it should smell nutty!) Immediately add **sweet potatoes** and a splash of **water**; mash until smooth. Season generously with **salt and pepper**. Divide mashed sweet potatoes, **meatloaves**, and **zucchini** between plates.

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