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SOY-GLAZED PORK MEATLOAVES

with Wasabi Mashed Potatoes & Roasted Carrots

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



**Yukon Gold
Potatoes***

(2 | 3)



Carrots*

(12 oz | 24 oz)



Scallions*

(1 | 2)



Garlic

(2 Cloves | 4 Cloves)



White Bread*

(1 | 2)

Contains: Wheat



Garlic Powder

(1 | 2)



Soy Sauce

(2 | 4)

Contains: Soy, Wheat



Sriracha

(1 | 2)



Wasabi

(1 | 1)



Ground Pork*

(1 | 2)

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

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Butter
(2 TBSP | 4 TBSP)
Contains: Milk

Vegetable Oil
(1 tsp | 2 tsp)

Ketchup
(¼ cup | ½ cup)

Sugar
(2 tsp | 4 tsp)

CUSTOMPLATE

This dish is eligible for CustomPlate!
Add, swap, upgrade, or double protein
to your heart's content.
Flip the menu over for cooking info
on your new protein.

CHEF'S TIP

In step 2, you'll be making a *panade*, meaning here a mixture of bread and water. (Psst—if you've got some, you can replace the water with the same amount of milk!) This easy trick helps keep your meatloaves moist and tender. *The more you know!*

HAVE A CUSTOMPLATE?

Hey, EP friend! Did you substitute **ground beef** for ground pork? You don't need to adjust the cook time at all! Simply cook through the recipe as instructed, swapping in beef for pork in step 2.

1.



Preheat oven to 425 degrees. **Wash and dry all 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, soak **bread** with **2 TBSP water** (4 TBSP for 4 servings); break up with your hands until pasty. Stir in **pork**, **sriracha**, **scallion whites**, half the **garlic**, **salt** (we used ¾ tsp kosher salt; 1½ 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.) Bake for 20 minutes (you'll glaze the meatloaves then).

3.



While everything bakes, place **potatoes** in a medium pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until very tender, 12–15 minutes. Reserve ½ cup **potato cooking liquid**, then drain. 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 baked 20 minutes, remove from oven. 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 **2 TBSP butter** (4 TBSP for 4 servings) in pot used for potatoes over medium heat. Add **remaining garlic** and cook until fragrant, 30 seconds. Add **potatoes** and ¼ tsp **wasabi**. Mash, adding splashes of **reserved potato cooking liquid** as necessary, until smooth. Season with **salt** and **pepper**. (If you like things spicy, stir in more wasabi!)

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

6.



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

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