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## SMOTHERED & STUFFED MEATLOAVES

with Potato Wedges

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

\* Keep refrigerated



**Yukon Gold  
Potatoes \***

(5 | 10)



**Green Bell  
Pepper \***

(1 | 2)



**Yellow Onion**

(1 | 2)



**Fry Seasoning**

(1 | 2)



**Panko  
Breadcrumbs**

(1 | 2)

*Contains: Wheat*



**Ground Beef \***

(1 | 2)



**Shredded  
Pepper Jack \***

(1 | 2)

*Contains: Milk*



**Dijon Mustard**

(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**  
(1 TBSP | 2 TBSP)  
*Contains: Milk*

**Vegetable Oil**  
(2 tsp | 4 tsp)

**Ketchup**  
(3 TBSP | 6 TBSP)

**Brown Sugar**  
(2 tsp | 4 tsp)

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## CHEF'S TIP

Don't worry if some of the cheese oozes out of your meatloaves while they're in the oven. It'll crisp up and turn toasty-delicious on the baking sheet (hellooo, accidental frico)!

1.



Adjust racks to top and middle positions and preheat oven to 425 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges. Halve, core, and thinly slice **bell pepper** into strips. Halve, peel, and thinly slice **onion**.

2.



Toss **potatoes** on a baking sheet with a **drizzle of oil**, **1 tsp Fry Seasoning** (**2 tsp for 4 servings; you'll use the rest in the next step**), **salt**, and **pepper**. Roast on top rack until browned and crispy, 20–25 minutes.

3.



Meanwhile, in a large bowl, combine **beef**, **panko**, **remaining Fry Seasoning**, and a pinch of **salt** and **pepper**; mix to combine. Flatten into two ½-inch-thick rounds (**four rounds for 4 servings**). Reserve **half the cheese** for topping; divide remaining cheese between centers of each round. Fold edges of meat around cheese, shaping and sealing to create 1-inch-tall loaves. Place on a second baking sheet; bake on middle rack for 20 minutes (**you'll glaze them then**).

4.



While meatloaves bake, heat a **drizzle of oil** in a large pan over medium-high heat. Add **bell pepper** and **onion**; cook, stirring occasionally, until browned and tender, 7–8 minutes. Add **2 TBSP water** (**4 TBSP for 4 servings**); cook, stirring, until water has evaporated and veggies are tender. Season with **salt** and **pepper**, then stir in **1 TBSP butter** (**2 TBSP for 4**) until melted. Turn off heat; cover to keep warm.

5.



While veggies cook, in a small bowl, combine **mustard**, **3 TBSP ketchup**, and **2 tsp brown sugar** (**6 TBSP ketchup and 4 tsp brown sugar for 4 servings**). (If you don't have **brown sugar**, swap with **1 tsp white sugar**; **2 tsp for 4**.) Once **meatloaves** have baked 20 minutes, remove sheet from oven. Brush tops with **ketchup glaze**, then evenly sprinkle with **reserved cheese**.

6.



Return sheet to oven until **meatloaves** are cooked through and **cheese** has melted, 3–5 minutes more. Divide meatloaves and **potatoes** between plates. Top meatloaves with **veggies** and serve.