



FRENCH ONION MEATLOAVES

with Roasted Carrots & Potato Wedges

WHAT WE SEND (2 servings | 4 servings)

✳️ **Keep refrigerated**

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



Yukon Gold Potatoes *
(5 | 10)



Carrots *
(12 oz | 24 oz)



Yellow Onion
(1 | 2)



Dried Rosemary
(1 | 2)



White Bread *
(1 | 2)
Contains wheat



Ground Beef *
(1 | 2)



Beef Stock Concentrate
(1 | 2)



Shredded Mozzarella *
(1 | 2)
Contains milk



Garlic
(3 Cloves | 6 Cloves)

WHAT YOU'LL NEED

Vegetable Oil
(1 TBSP | 2 TBSP)

Sugar
(1 tsp | 2 tsp)

Butter
(2 TBSP | 3 TBSP)
Contains milk

CHEF'S TIP

In step 3, 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!"



1. Preheat oven to 425 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges. Trim, peel, and cut **carrots** on a diagonal into ¼-inch-thick pieces. Halve, peel, and thinly slice **onion**. Peel and finely chop **garlic**.



2. Toss **potato wedges** on a baking sheet with a **drizzle of oil**, **half the rosemary** (you'll use the rest later), **salt**, and **pepper**. Roast on top rack until tender, 20-25 minutes.



3. While potatoes roast, in a medium bowl, soak **bread** with **2 TBSP water** (4 TBSP for 4 servings). Let absorb, then break up with your hands until pasty. Add **beef**, **garlic**, **remaining rosemary**, **salt** (we used ¾ tsp kosher salt; 1 ½ tsp for 4), and **pepper**; mix to combine. Form into two loaves (four for 4 servings) and place on one side of a second baking sheet.



4. Toss **carrots** on opposite side of baking sheet from **meatloaves** with a **drizzle of oil**, **salt**, and **pepper**. Roast on middle rack for 20 minutes (we'll top the meatloaves then).



5. Meanwhile, heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion** and season with **salt** and **pepper**. Cook, stirring, until softened and lightly browned, 8-10 minutes. Add ¼ **cup water** (⅓ cup for 4 servings), **stock concentrate**, and **1 tsp sugar** (2 tsp for 4). Cook, stirring, until onion is caramelized and jammy, 2-3 minutes. Turn off heat and stir in **2 TBSP butter** (3 TBSP for 4). Season with **salt** and **pepper**.



6. Once **meatloaves** have baked 20 minutes, remove baking sheet from oven and top with **caramelized onion** and **cheese**. Return to middle rack until cheese has melted, meatloaves are cooked through, and **carrots** are tender, 3-5 minutes more. Divide **potatoes**, carrots, and meatloaves between plates.

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