

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Potatoes*



¼ Cup | ½ Cup Panko Breadcrumbs **Contains: Wheat**





Ketchup



2 tsp | 2 tsp Dijon Mustard



Onion

1 tsp | 2 tsp

Garlic Powder

10 oz | 20 oz

Ground Beef**

1 2

Chicken Stock

Concentrate

2 TBSP | 4 TBSP

Mayonnaise

Contains: Eggs



Creamy Horseradish Sauce **Contains: Eggs**



4 Slices | 8 Slices Sourdough Bread Contains: Soy, Wheat



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one packagerest assured it contains the correct amount.

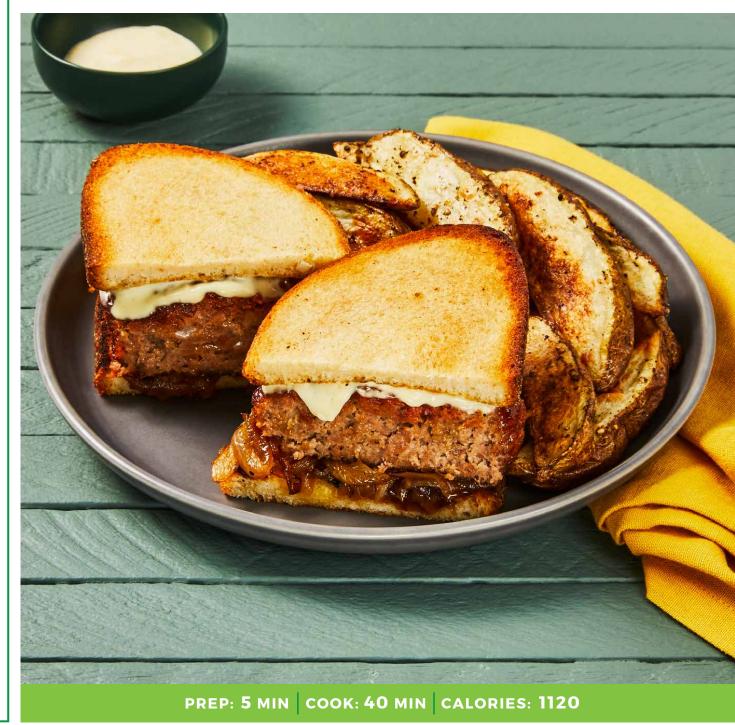
HELLO

CARAMELIZED ONION

Thinly sliced onion gets deeply browned and softened until sweet.

CARAMELIZED ONION MEATLOAF SANDWICHES

with Potato Wedges & Horseradish Dijonnaise





SPLISH SPLASH

Splash cold water on your hands before shaping the meatloaves. This will make the beef hold on to itself rather than to you.

BUST OUT

- 2 Baking sheets
- Large pan
- 2 Small bowls
- · Large bowl
- Kosher salt
- · Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Sugar (1 tsp | 2 tsp)
- Butter (1 TBSP | 1 TBSP)
 Contains: Milk

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1 PREP

- Adjust racks to top and middle positions and preheat oven to 425 degrees. Wash and dry produce.
- Cut potatoes into ½-inch-thick wedges. Halve, peel, and thinly slice onion. Mince a few slices until you have 2 TBSP (4 TBSP for 4 servings).



2 ROAST POTATOES

- Toss potatoes on a baking sheet with a drizzle of oil, salt, and pepper.
- Roast on top rack until browned and tender, 20-25 minutes.



3 FORM & BAKE MEATLOAVES

- Meanwhile, in a large bowl, gently combine beef*, panko, garlic powder, stock concentrate, minced onion, half the ketchup, salt (we used ½ tsp; 1 tsp for 4 servings), and pepper.
- Form beef mixture into two 1-inch-tall loaves (four loaves for 4): place on a second baking sheet. Brush tops of meatloaves with remaining ketchup.
- Roast on middle rack until cooked through, 15-20 minutes.



4 CARAMELIZE ONION

- While potatoes and meatloaves cook, heat a large drizzle of oil in a large, preferably nonstick, pan over mediumhigh heat. Add sliced onion and cook, stirring occasionally, until browned and softened, 8-10 minutes.
- Add 1 tsp sugar (2 tsp for 4 servings)
 and a splash of water. Cook, adding
 more splashes of water as necessary,
 until onion is caramelized and jammy,
 2-3 minutes more. Season with salt
 and pepper.
- Turn off heat; transfer onion to a small bowl. Wipe out pan.



5 TOAST BREAD & MIX SAUCE

- Heat 1 TBSP butter in same pan over medium heat. Add bread and toast until golden brown, 2-3 minutes per side (add more butter and work in batches as needed).
- While bread toasts, in a second small bowl, combine horseradish sauce, mayonnaise, and half the mustard (all for 4 servings). Set aside.



6 ASSEMBLE & SERVE

- Lay toasted bread out on a cutting board. Top half the bread slices with caramelized onion; spread remaining bread slices with sauce (save some for serving).
- Cut each meatloaf crosswise into four slices; fan out slices over bread topped with caramelized onion. Close sandwiches and cut in half.
- Divide sandwiches and potato wedges between plates. Serve with remaining sauce on the side for dipping.