

BBQ PORK & APPLE MEATLOAVES

with Garlic Mashed Potatoes & Roasted Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



¼ Cup | ½ Cup
Panko Breadcrumbs
Contains: Wheat



1 TBSP | 2 TBSP Fry Seasoning



12 oz | 24 oz Yukon Gold Potatoes



1 tsp | 1 tsp Ancho Chili Powder



2 TBSP | 4 TBSP Sour Cream Contains: Milk



4 TBSP | 8 TBSP Classic BBQ Sauce



1 | 1 Apple



10 oz | 20 oz Ground Pork



6 oz | 12 oz Green Beans

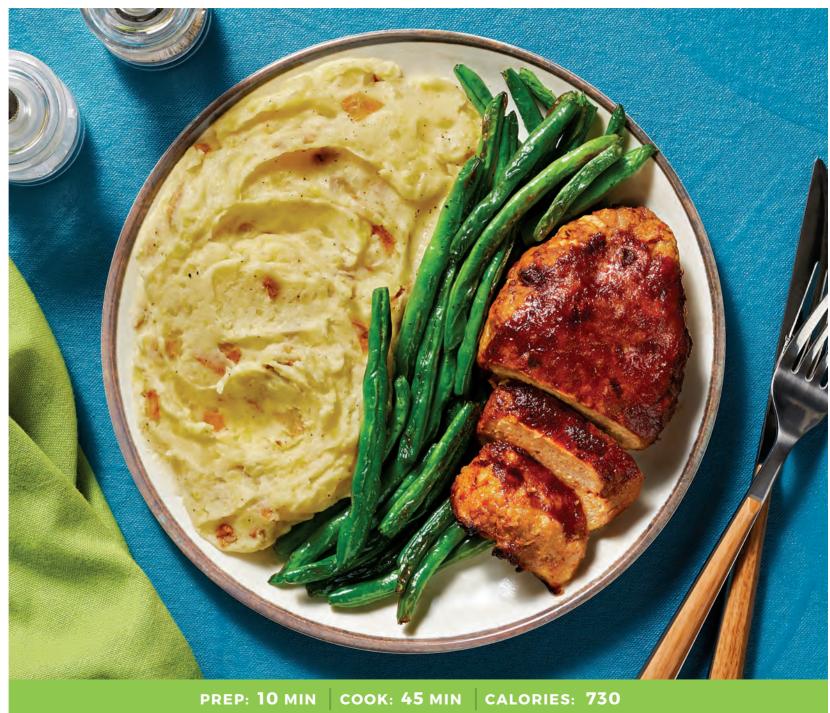


2 Cloves | 4 Cloves Garlic

HELLO

APPLE

This not-so-secret ingredient makes meatloaves extra moist and slightly sweet.



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LIFE HACK

Although a bit of juice won't hurt, we suggest squeezing out the excess liquid from your grated apple before mixing it with panko in step 1. An easy way to do this? Grate over a clean dish towel, then gather the towel into a tight bundle and twist it over the sink.

BUST OUT

- Box grater
- 2 Medium bowls
- Medium pot
- Strainer
- · Baking sheet
- Small bowl
- Potato masher
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP) Contains: Milk

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1 MIX PANKO

- Preheat oven to 450 degrees. Wash and dry all produce.
- Halve and core **apple**; grate half the apple on the largest holes of a box grater. Add to a medium bowl and mix with panko.
- 4 SERVINGS: Grate whole apple.
- TIP: Squeeze out any excess moisture from grated apple before adding it to panko.



- Dice **potatoes** into ½-inch pieces. Place in a medium pot with half the garlic cloves and enough salted water to cover by 2 inches. Bring to a boil and cook until tender, 15-20 minutes.
- Reserve 1/2 cup potato cooking liquid. then drain and return potatoes and garlic to pot. Cover to keep warm.
- Meanwhile, grate or mince remaining garlic.
- 4 SERVINGS: Add 2 cloves garlic to pot with potatoes.



- Add pork*. ¼ tsp chili powder (vou'll use more later), grated garlic, and Fry Seasoning to bowl with panko mixture. Season generously with salt and pepper. Form into two 1-inch-tall loaves.
- Place on one side of a baking sheet. Bake on middle rack for 10 minutes (you'll add more to the sheet then).
- 4 SERVINGS: Use ½ tsp chili powder. Form pork mixture into four 1-inch-tall loaves. Spread out across entire sheet.
- TIP: Line sheet with parchment or foil before adding meatloaves for easier cleanup.



4 ROAST GREEN BEANS

- While meatloaves roast, toss green beans in a second medium bowl with a large drizzle of olive oil, salt, and pepper.
- Once meatloaves have baked 10 minutes, remove sheet from oven. Add green beans to empty side. Roast until meatloaves are cooked through and green beans are tender. 12-15 minutes more.
- · 4 SERVINGS: Leave meatloaves roasting and add green beans to a second sheet; roast on top rack.



5 MAKE SAUCE & MASH

- Meanwhile, in a small bowl, combine BBQ sauce and ½ tsp chili powder (use the rest as you like). Season with salt and pepper.
- Mash potatoes with sour cream and 2 TBSP butter, adding splashes of reserved potato cooking liquid as needed until smooth. Season with salt and pepper to taste. Cover to keep warm.
- · 4 SERVINGS: Use 4 TBSP butter.



- In the last 2-3 minutes of cooking. spoon or brush tops of **meatloaves** with BBQ sauce mixture. Return to oven until glaze is slightly sticky and meatloaves are cooked though.
- Divide meatloaves, potatoes, and green beans between plates and serve.

^{*} Ground Pork is fully cooked when internal temperature reaches 160°