



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Zucchini



9 oz | 18 oz
Carrots



2 TBSP | 4 TBSP
Ketchup



5 tsp | 10 tsp
Balsamic Glaze



10 oz | 20 oz
Ground Pork



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



1 | 2
Chicken Stock
Concentrate



1 TBSP | 2 TBSP
Italian Seasoning



1 tsp | 2 tsp
Garlic Powder



4 oz | 8 oz
Ricotta Cheese
Contains: Milk



1 | 2
Ciabatta
Contains: Soy, Wheat



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HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the
HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Ground Beef**

Calories: 840

SHEET PAN ITALIAN PORK MEATLOAVES

with Balsamic-Glazed Zucchini Medley, Herbed Ricotta & Garlic Bread



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 850



HELLO

BALSAMIC GLAZE

Drizzled over savory roasted veggies for a tangy-sweet contrast

STICKY FINGERS

Splash some cold water on your hands before shaping the meatloaves in Step 2. This will help the mixture hold on to itself rather than to you!

BUST OUT

- Baking sheet
- Aluminum foil
- Peeler
- Large bowl
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Olive oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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

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



1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. Bring **1 TBSP butter (2 TBSP for 4)** to room temperature. Line a baking sheet with foil and **lightly oil**.
- **Wash and dry produce.**
- Trim and halve **zucchini** lengthwise; slice crosswise into ½-inch-thick half-moons. Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces (**halve any larger carrots lengthwise first**).



4 MIX RICOTTA & FINISH LOAVES

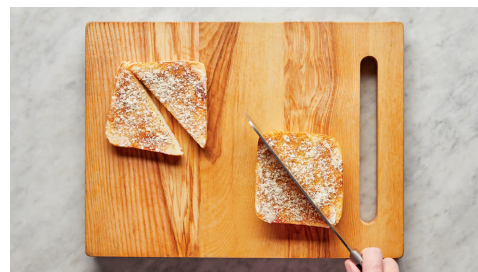
- Meanwhile, in a small bowl, combine **ricotta**, **remaining Italian Seasoning**, and a **large drizzle of olive oil**. Season with **salt** and **pepper**.
- Once meatloaves have roasted 20 minutes, remove sheet from oven. Carefully brush **meatloaves** with **remaining ketchup mixture**. Return to top rack until meatloaves are cooked through, glaze is tacky, and veggies are browned and tender, 4-5 minutes more. **TIP: If veggies are done before meatloaves, remove from sheet and continue roasting meatloaves.**



2 FORM LOAVES & MAKE GLAZE

- In a large bowl, gently combine **pork***, **panko**, **stock concentrate**, **half the Italian Seasoning**, **half the garlic powder**, **salt** (**we used ¾ tsp; 1½ tsp for 4 servings**), and **pepper**. (**You'll use the rest of the Italian Seasoning and garlic powder later.**)
- Form **mixture** into two 1-inch-tall loaves (**four loaves for 4**) and place on one side of prepared baking sheet. (**For 4, arrange meatloaves across entire sheet.**)
- Wash and dry bowl used for meatloaf mixture. In same bowl, combine **ketchup** and **half the balsamic glaze** (**save the rest of the balsamic glaze for serving**).

 Swap in **beef*** for pork.



5 MAKE GARLIC BREAD

- Halve **ciabatta** crosswise and toast.
- Spread cut sides of ciabatta with **softened butter**; season with **remaining garlic powder**, **salt**, and **pepper**. Halve **garlic bread** on a diagonal.



3 ROAST MEATLOAVES & VEGGIES

- Brush **meatloaves** with **half the ketchup mixture** (**you'll use the rest later**).
- Toss **zucchini** and **carrots** on empty side of baking sheet with a **large drizzle of oil**, **1 tsp Italian Seasoning** (2 tsp for 4 servings), a **big pinch of salt**, and **pepper**. (**For 4, toss zucchini and carrots on a second baking sheet.**)
- Roast on top rack for 20 minutes (**you'll finish cooking the meatloaves and veggies in the next step**). (**For 4, roast meatloaves on middle rack and veggies on top rack.**)



6 SERVE

- Spread **ricotta** on one side of each plate; pile **veggies** over top and drizzle with as much **remaining balsamic glaze** as you like. Divide **meatloaves** between plates and serve **garlic bread** on the side.