



HOMESTYLE MEATLOAF

WITH CARROTS AND POTATOES



1 ROAST VEGGIES

- **Wash and dry all produce.** Place a baking sheet inside oven and preheat to 450 degrees.
- Halve **carrots** lengthwise.
- Toss carrots with a drizzle of **olive oil** on one half of preheated baking sheet.
- Toss **potatoes** with a drizzle of olive oil on other half of baking sheet. Season both veggies with **salt** and **pepper**.
- Roast veggies in oven until tender, 25-30 minutes total (we'll add more to the sheet after 10 minutes).



2 PREP

- Mince **garlic**.
- Halve and peel **shallot**. Grate one half into medium bowl using large holes of a grater. Mince other half.
- Place **panko** in a small bowl with $\frac{1}{4}$ **cup cold water** and allow panko to absorb water.



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3 SHAPE AND BAKE MEATLOAVES

- Add **beef**, **meatloaf mix**, **panko**, and **garlic** to bowl with **grated shallot**. Season with **salt** and **pepper** (we used $\frac{3}{4}$ tsp kosher salt). Combine with hands.
- Shape mixture into two 1-inch-tall loaves.
- After **veggies** have roasted 10 minutes, remove from oven and give them a toss on sheet.
- Place **meatloaves** on same sheet, then brush with **1 TBSP ketchup** (we provided more).
- Return sheet to oven and continue roasting until meatloaves are cooked through, about 20 minutes.



4 MAKE GRAVY AND SERVE

- Melt $\frac{1}{2}$ **TBSP butter** in medium pan over medium heat.
- Add **minced shallot** and season with **salt** and **pepper**. Cook, tossing, until shallot is softened, 3-4 minutes. Sprinkle in **flour**, stirring to combine.
- Whisk in **beef stock concentrate** and $\frac{1}{2}$ **cup water**. Simmer until thickened, 3-4 minutes.
- Slice **meatloaves** and divide between plates along with **veggies**. Spoon **gravy** over meatloaves.