

Soy-Glazed Pork Meatloaf

with Sesame Mashed Potatoes & Roasted Cabbage

2 OR 4 SERVINGS

⌚ 35-45 MINS

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Ingredients



10 oz Ground Pork or
20 oz for 4 servings



½ lb Red Cabbage
or 1 lb for 4 servings



2 Tbsps Soy Glaze
or 3 Tbsps for
4 servings



1 Tbsp Sesame Oil



¾ cup Panko
Breadcrumbs



2 cloves Garlic



2 Tbsps Hoisin Sauce
or ¼ cup for
4 servings



¾ lb Potatoes or
1 ½ lbs for 4 servings



1 piece Ginger



1 Tbsp Sambal Oelek



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1 Prepare the ingredients & make the glaze

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Cut out and discard the core of the **cabbage**; large dice the leaves.
- Peel the **ginger**; finely chop to get 2 teaspoons *or 1 tablespoon if you're cooking 4 servings* (you may have extra).
- Medium dice the **potatoes**.
- Peel **2 cloves of garlic**; using the flat side of your knife, smash each clove once.
- In a bowl, combine the **soy glaze**, **hoisin sauce**, **half the sesame oil**, and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be. Stir to thoroughly combine.



2 Season the cabbage

- Line a sheet pan with foil.
- Place the **diced cabbage** on the foil. Drizzle with **olive oil** and season with salt and pepper; toss to coat.
- Arrange in an even layer on one side of the sheet pan.



3 Form & roast the meatloaf

- Transfer **half the glaze** to a separate bowl; set aside for serving.
- In a large bowl, combine the **pork**, **breadcrumbs**, and **chopped ginger**. Season with salt and pepper; gently mix to combine.
- Transfer to the other side of the sheet pan of **seasoned cabbage**. Shape the mixture into a tightly packed loaf, about 7 inches by 3 inches *or 10 by 3 inches if you're cooking 4 servings*. Evenly top with the **remaining glaze**.



Step 3 continued:

- Bake 16 to 18 minutes *or 20 to 22 minutes if you're cooking 4 servings*, or until the cabbage is tender when pierced with a fork and the meatloaf is cooked through.*
- Transfer the meatloaf to a cutting board; let rest at least 5 minutes.

4 Cook & mash the potatoes

- Meanwhile, add the **diced potatoes** and **smashed garlic cloves** to the pot of boiling water. Cook 16 to 18 minutes *or 17 to 19 minutes if you're cooking 4 servings*, or until tender when pierced with a fork. Turn off the heat.
- Drain thoroughly and return to the pot. Add the **remaining sesame oil**. Using a fork or potato masher, mash to your desired consistency.
- Taste, then season with salt and pepper if desired. Cover to keep warm.



5 Slice the meatloaf & serve your dish

- Slice the **rested meatloaf** crosswise.
- Serve the **sliced meatloaf** with the **mashed potatoes** and **roasted cabbage**. Top the meatloaf with the **reserved glaze**. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 160°F for pork.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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