

# Soy-Glazed Pork Meatloaf

with Sesame Mashed Potatoes & Roasted Cabbage

4 SERVINGS | 35-45 MINS

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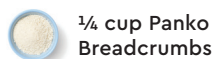
Serve with Blue Apron wine that has this symbol [blueapron.com/wine](https://blueapron.com/wine)

## Ingredients

Customized ingredients



SWAPPED FOR:



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\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & make the glaze

- Preheat the oven 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.
- Medium dice the **potatoes**.
- Peel **2 cloves of garlic**; using the flat side of your knife, smash each clove once.
- Cut out and discard the core of the **cabbage**; large dice the leaves.
- Peel the **ginger**; finely chop to get 1 tablespoon (you may have extra).
- 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 Form & bake the meatloaf

- Line two sheet pans with foil.
- 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 one sheet pan. Shape the mixture into a tightly packed loaf, about 10 inches by 3 inches. Evenly spread or brush the **remaining glaze** onto the prepared meatloaf.
- Bake 19 to 22 minutes, or until browned and cooked through.\*
- Transfer the baked meatloaf to a cutting board; let rest at least 5 minutes.



### ↔ CUSTOMIZED STEP 2 *If you chose Ground Beef*

- Form and bake the meatloaf as directed, using the **beef** (instead of pork).

## 3 Cook & mash the potatoes

- Meanwhile, add the **diced potatoes** and **smashed garlic cloves** to the pot of boiling water. Cook 17 to 19 minutes, 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.



## 4 Roast the cabbage

- Meanwhile, place the **diced cabbage** on the remaining sheet pan. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer.
- Roast 16 to 18 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven.



## 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 and beef.

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Food safety handling information: [blog.blueapron.com/foodsafety](https://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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