










# Big-Batch Bacon-Wrapped Meatloaf

## with Creamy Mash and Brussels Sprouts

Big Batch

40 Minutes



-  **Ground Beef and Pork Mix**  
500 g | 1000 g
-  **Bacon Strips**  
100 g | 200 g
-  **Russet Potato**  
3 | 6
-  **White Cheddar Cheese, shredded**  
½ cup | 1 cup
-  **Chives**  
7 g | 14 g
-  **BBQ Sauce**  
4 tbsp | 8 tbsp
-  **Garlic Spread**  
2 tbsp | 4 tbsp
-  **Italian Breadcrumbs**  
4 tbsp | 8 tbsp
-  **Brussels Sprouts**  
227 g | 454 g
-  **Dried Cranberries**  
28 g | 56 g
-  **Cream**  
113 ml | 237 ml
-  **BBQ Seasoning**  
1 tbsp | 2 tbsp

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Ingredient quantities	56 g	113 g
	2 person	4 person

1



### Make meatloaves

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

- Finely chop **chives**.
- Line a baking sheet with parchment paper.
- Cut **bacon strips** in half crosswise.
- Combine **beef and pork mix, breadcrumbs, BBQ Seasoning** and **half the chives** in a large bowl. Season with  $\frac{1}{4}$  **tsp** ( $\frac{1}{2}$  **tsp**) **salt** and  $\frac{1}{8}$  **tsp** ( $\frac{1}{4}$  **tsp**) **pepper**.

2



### Shape and roast meatloaf

- Dollop **meat mixture** in the **middle** of the baking sheet. Shape into a 9x3-inch rectangle, 1 inch thick (**NOTE:** For 4 ppl, divide meat mixture equally between two baking sheets.)
- Drape **bacon pieces** crosswise over **meatloaf**, pressing gently into **meatloaf**. Roast in the **middle** of the oven until cooked through, 25-27 min.\*\* (**NOTE:** For 4 ppl, roast in the bottom and middle of the oven, rotating sheets halfway through.)

3



### Prep and cook potatoes

- Meanwhile, peel, then cut **potatoes** into 1-inch pieces.
- Add **potatoes, 2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium-high. Simmer uncovered until fork-tender, 10-12 min.

4



### Cook Brussels sprouts

- Meanwhile, heat a large non-stick pan over medium-high.
- When hot, add **Brussels sprouts, cranberries** and  $\frac{1}{4}$  **cup** ( $\frac{1}{2}$  **cup**) **water**. Cook, stirring occasionally, until **Brussels sprouts** are tender-crisp, 4-5 min.
- Add **half the garlic spread**. Cook, stirring often, until **garlic spread** coats **Brussels sprouts**, 1 min. Season with **salt** and **pepper**, to taste.
- Transfer to a serving dish, then cover to keep warm.

5



### Finish meatloaf and mash potatoes

- Once **meatloaf** is cooked through, **glaze** with **half the BBQ sauce**. Return to the oven, until **sauce** is sticky, 3-4 min.
- Drain and return **potatoes** to the same pot, off heat.
- Mash **remaining garlic spread** and **cream** into **potatoes** until creamy. Season with **salt** and **pepper**, to taste. Stir in **remaining chives**.
- Top **potatoes** with **cheddar**, then cover and set aside, off heat.

6



### Finish and serve

- Slice **meatloaf** into **6 (12) equal-sized pieces**.
- Serve **Brussels sprouts, meatloaf** and **mash** family-style.
- Serve **remaining BBQ Sauce** on the side for dipping.

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

\*\* Cook beef and pork mix to a minimum internal temperature of 71°C/165°F, and cook bacon to a minimum internal temperature of 71°C/160°F, as size may vary.