



# *Hoisin-Glazed Meatloaf with Roasted Cabbage*

## **Ingredients**

- 1 head red cabbage
- 1 tablespoon ponzu sauce
- 1 pound ground beef
- 1¼ cups panko breadcrumbs
- 1 egg
- 1 small onion, diced
- 2 cloves garlic, minced
- ¼ cup hoisin sauce
- 3 tablespoons ketchup

## **Instructions**

- Preheat oven to 425°.
- Cut out and discard the core of the cabbage; large dice the leaves.
- Place the diced cabbage on a baking sheet. Drizzle with olive oil and season with salt and pepper. Toss to coat and arrange in an even layer on the sheet pan (leave room for the meatloaf).
- In a bowl, combine the hoisin sauce and ketchup to create the glaze. Transfer half of the glaze to a separate bowl; set aside.
- In a bowl, combine the beef, panko breadcrumbs, eggs, onion and garlic; season with salt and pepper.
- Transfer mixture to the other side of the sheet pan. Shape the into a tightly packed loaf, about 10 inches by 3 inches.
- Evenly top with half the glaze.
- Roast for 24 to 26 minutes, or until cabbage is tender and meatloaf is cooked through.
- Once out of the oven, top the cabbage with ponzu sauce; carefully toss to coat.
- Top the meatloaf with reserved glaze and enjoy!

*Adapted from Blue Apron*