



ITALIAN BAKED MEATLOAVES

with Olive Oil Mashed Potatoes and Roasted Zucchini



HELLO
OLIVE OIL MASHED POTATOES
Light and luscious thanks to a drizzle of the good stuff

PREP: 5 MIN | **TOTAL: 35 MIN** | **CALORIES: 750**



Yukon Gold Potatoes



White Bread
(Contains: Wheat)



Tuscan Heat Spice



Tomato Paste



Monterey Jack Cheese
(Contains: Milk)



Zucchini



Ground Beef



Dried Oregano



Chicken Stock Concentrate

START STRONG

Want to get super chef-y with your mashed potatoes? Peel, then rinse the spuds before dicing in step 1. This removes excess starch, making the end result extra fluffy and silky.

BUST OUT

- 2 Baking sheets
- Strainer
- 2 Medium bowls
- Potato masher
- Medium pot
- Small bowl
- Sugar (¼ tsp | ½ tsp)
- Vegetable oil (1 tsp | 2 tsp)
- Olive oil (2 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 12 oz | 24 oz
- Zucchini 1 | 2
- White Bread 1 | 2
- Ground Beef* 10 oz | 20 oz
- Tuscan Heat Spice 1 TBSP | 2 TBSP
- Dried Oregano 1 tsp | 1 tsp
- Tomato Paste 1.5 oz | 3 oz
- Chicken Stock Concentrate 1 | 2
- Monterey Jack Cheese ¼ Cup | ½ Cup

* Beef is fully cooked when internal temperature reaches 160 degrees.

WINE CLUB

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1 PREP

Adjust racks to top and middle positions and preheat oven to 450 degrees. **Wash and dry all produce.** Dice **potatoes** into ½-inch pieces. Trim and halve **zucchini** lengthwise, then slice crosswise into ½-inch-thick half-moons.



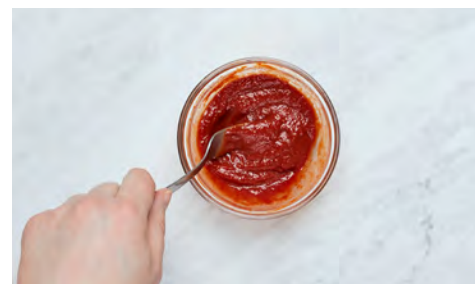
4 ROAST ZUCCHINI

In a second medium bowl, combine **zucchini**, a drizzle of **olive oil**, ½ **tsp oregano** (save the rest for another use), **salt**, and **pepper**. Spread onto a second baking sheet. Roast on middle rack, flipping halfway through, until browned and tender, about 15 minutes.



2 BAKE MEATLOAVES

Lightly **oil** a baking sheet. Tear **bread** into small pieces. In a medium bowl, mix bread and **3 TBSP water** together until they form a chunky paste. Add **beef**, **Tuscan Heat Spice**, ¾ **tsp salt**, and a pinch of **pepper**. Gently mix until combined. Shape mixture into two 1-inch-tall loaves; press down to flatten slightly. Place on prepared sheet and bake on top rack until cooked through, 20-25 minutes.



5 MAKE GLAZE

In a small bowl, combine **tomato paste**, **stock concentrate**, **2 TBSP water**, and ¼ **tsp sugar**.



3 MAKE MASHED POTATOES

Meanwhile, place **potatoes** in a medium pot with enough **salted water** to cover by 2 inches. Boil until tender, 15 minutes. Reserve ½ **cup cooking water**, then drain and return to pot. Mash over low heat with **2 TBSP butter** and a splash of cooking water (start with 2 TBSP) until smooth. Stir in a drizzle of **olive oil**. Season with **salt** and **pepper**. Keep covered until ready to serve.



6 BROIL AND SERVE

Once **meatloaves** are cooked through, evenly brush with **glaze**. Sprinkle with **cheese**. Turn oven to broil (or heat to 500 degrees) and broil until cheese has melted, about 2 minutes. Divide meatloaves, **zucchini**, and **mashed potatoes** between plates.

DELIZIOSO!

This American classic took a trip to Italy.

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