



HOISIN MEATLOAVES WITH SWEET SOY GLAZE

plus Scallion Green Beans, Rice & Sriracha Mayo

INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz
Green Beans



2 | 4
Scallions



10 oz | 20 oz
Ground Beef**



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



2 TBSP | 4 TBSP
Hoisin Sauce
Contains: Soy, Wheat



½ Cup | 1 Cup
Jasmine Rice



4 TBSP | 8 TBSP
Sweet Soy Glaze
Contains: Sesame,
Soy, Wheat



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 2 tsp
Sriracha



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

HELLO

SRIRACHA

Thick, tangy, sweet chili sauce made with red jalapeño, vinegar, garlic, and sugar



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 870



EASY DOES IT

When forming your loaves in Step 2, try not to overwork the meat. A light touch while shaping makes for juicy, tender results.

BUST OUT

- Large bowl
- Small pot
- Baking sheet
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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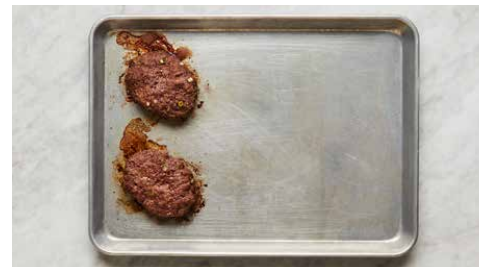
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1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Trim **green beans** if necessary.



2 ROAST MEATLOAVES

- In a large bowl, combine **beef***, **scallion whites**, **hoisin**, and **panko**; season with **salt** (we used ½ tsp; 1 tsp for 4 servings) and **pepper**.
- Form **beef mixture** into two 1-inch-tall loaves (**four loaves for 4**).
- Place on one side of a **lightly oiled** baking sheet. (**For 4, spread meatloaves out across entire sheet.**) Roast on top rack for 10 minutes (**you'll add more to the sheet in Step 4**).



3 COOK RICE

- Meanwhile, in a small pot, combine **rice**, ¾ cup water, and a **pinch of salt** (use a medium pot and 1½ cups water for 4 servings). Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



4 ROAST GREEN BEANS

- Once meatloaves have roasted for 10 minutes, carefully remove baking sheet from oven. Brush tops of **meatloaves** with **sweet soy glaze**.
- On opposite side of sheet, toss **green beans** and **scallion greens** with a **drizzle of oil**, **salt**, and **pepper**. Roast on top rack until green beans are tender and browned and meatloaves are fully cooked, 12-15 minutes. (**For 4 servings, leave meatloaves roasting; toss green beans and scallions on a second baking sheet and roast on middle rack.**)



5 MAKE SRIRACHA MAYO

- Meanwhile, in a small bowl, combine **mayonnaise** and as much **Sriracha** as you like. Add **water** 1 tsp at a time until you reach a drizzling consistency.



6 FINISH & SERVE

- Fluff **rice** with a fork.
- Divide **meatloaves**, rice, and **green beans** between plates in separate sections. Drizzle **Sriracha mayo** over green beans and serve.

*Ground beef is fully cooked when internal temperature reaches 160°.