

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Potatoes*



1 TBSP | 2 TBSP Flour **Contains: Wheat**



10 oz | 20 oz Ground Beef**



½ Cup | 1 Cup Cheddar Cheese Contains: Milk



¼ Cup | ½ Cup

Panko

Breadcrumbs

Contains: Wheat

1 2 Beef Stock Concentrate





Carrots

Ketchup





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

*The ingredient you received may be a different color.

**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.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.

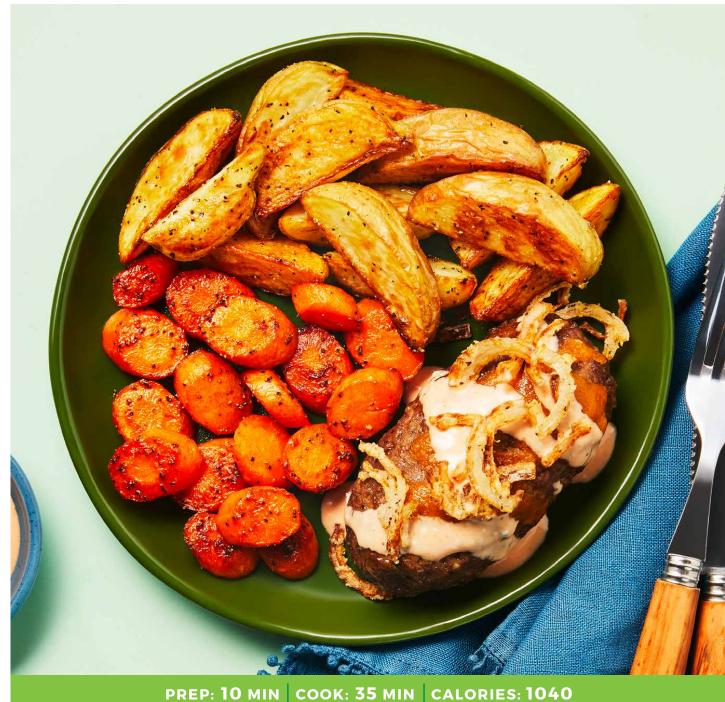






CHEDDAR-STUFFED MEATLOAVES

with Potato Wedges, Carrots, Crispy Shallot & Special Sauce





HELLO

SHALLOT

This mini member of the onion family balances savory and sweet.

ALL ABOUT THAT BASE

A simple mix of panko and water will help keep your meatloaves moist and tender.

BUST OUT

- Peeler
- · 2 Small bowls
- Baking sheet
- Slotted spoon
- Medium bowl
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Cooking oil (1 tsp + more for frying)



1 PREP

- · Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees. Wash and dry produce.
- Cut potatoes into ½-inch-thick wedges. Trim, peel, and cut carrots on a diagonal into 1/4-inch-thick pieces. Halve, peel, and thinly slice shallot.
- Trim green beans if necessary. (Save carrots for another use.)



2 ROAST POTATOES

- Toss **potatoes** on one side of a baking sheet with a drizzle of olive oil, salt, and pepper (for 4 servings, spread out across entire sheet).
- Roast on top rack for 5 minutes (you'll add more to the sheet then).



- · Meanwhile, in a medium bowl, soak panko with 1 TBSP water (2 TBSP for 4 servings) and stock concentrate until liquid has absorbed. Add beef*, 1/2 tsp salt (1 tsp for 4), and pepper; mix to combine.
- Form **beef mixture** into two ½-inch-thick rounds (four rounds for 4). Reserve half the cheddar for topping; divide remaining cheddar between the centers of each round. Gently fold meat around cheese, shaping and sealing to create 1-inch-thick loaves.



4 BAKE MEATLOAVES

- Once **potatoes** have roasted 5 minutes, remove sheet from oven. Add meatloaves to opposite side of sheet. (For 4 servings, leave potatoes roasting; add meatloaves to a second sheet and roast on middle rack.)
- Roast on top rack until potatoes are browned and tender and meatloaves are cooked through, 17-20 minutes more.
- In the last 2 minutes of roasting, top meatloaves with reserved cheddar. Return to oven until cheese melts.



5 COOK CARROTS

- Heat a drizzle of oil in a large, heavybottomed pan over medium-high heat. Add carrots and a pinch of salt and pepper; cook, stirring occasionally, until browned and softened, 5-7 minutes. TIP: If carrots begin to brown too quickly, add a few splashes of water.
- · Turn off heat; transfer carrots to a plate. Wipe out pan.
- Swap in green beans for carrots. Cook until softened 5-6 minutes



6 FRY SHALLOT & MAKE SAUCE

- In a small bowl, toss shallot with flour and a pinch of salt and pepper.
- In pan used for carrots, heat a 1/3-inch layer of oil over medium heat. Once oil is hot enough that a pinch of flour sizzles immediately when added to the pan, add coated shallot. Cook. stirring occasionally. until golden brown, 3-5 minutes.
- Using a slotted spoon, transfer shallot to a paper-towel-lined plate.
- · Meanwhile, in a separate small bowl, combine **ketchup** and **mayonnaise**. Stir in water 1 tsp at a time until mixture reaches a drizzling consistency. Season with salt and pepper.



7 FINISH & SERVE

- Slice meatloaves crosswise if desired.
- · Divide meatloaves, potato wedges, and carrots between plates. Drizzle meatloaves with some of the special sauce. Serve remaining sauce on the side with potatoes for dipping. Garnish meatloaves with crispy **shallot** and serve

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