

## **INGREDIENTS**

2 PERSON | 4 PERSON



Green Beans



¼ Cup | ½ Cup Panko Breadcrumbs Contains: Wheat



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



Scallions

2 TBSP | 4 TBSP

Hoisin Sauce

Contains: Soy, Wheat



10 oz | 20 oz Ground Beef\*\*



1/2 Cup | 1 Cup Jasmine Rice



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



1 tsp | 2 tsp Sriracha 🖠



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER

\*\*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.

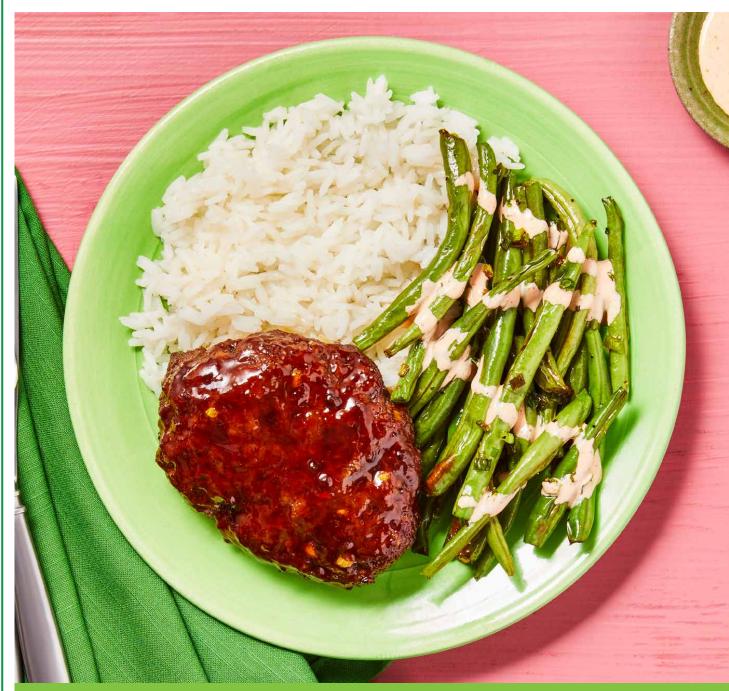






# **SOY-GLAZED HOISIN MEATLOAVES**

with Scallion Green Beans, Rice & Sriracha Mayo



PREP: 5 MIN COOK: 35 MIN CALORIES: 870



### HELLO

#### HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

#### **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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#### 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.
- Trim and discard woody bottom ends from asparagus. (Save green beans for another use.)



#### 2 COOK RICE

- In a small pot, combine rice, 34 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.



#### **3 ROAST MEATLOAVES**

- · While rice cooks, 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, arrange meatloaves across entire sheet).
- Roast on top rack for 5 minutes (you'll add more to the sheet then).



#### **4 GLAZE LOAVES & ROAST BEANS**

- · Once meatloaves have roasted for 5 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. (For 4 servings, toss green beans on a second sheet.)
- · Roast on top rack until green beans are tender and browned and meatloaves are cooked through, 12-15 minutes more. (For 4, roast meatloaves on top rack and green beans on middle rack.)





• Meanwhile, in a small bowl, combine mayonnaise and as much Sriracha as you like. Add water I 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.