

INGREDIENTS

2 PERSON | 4 PERSON



Sweet Potato



Brussels Sprouts



Red Onion



1 Clove | 2 Cloves Garlic



1tsp | 1tsp 10 oz | 20 oz Dried Thyme



Ground Pork

Chicken Stock

Concentrate



2 tsp | 4 tsp Dijon Mustard

Plum Jam



¼ Cup | ½ Cup Panko Breadcrumbs





5 tsp | 10 tsp



Balsamic Vinegar



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.

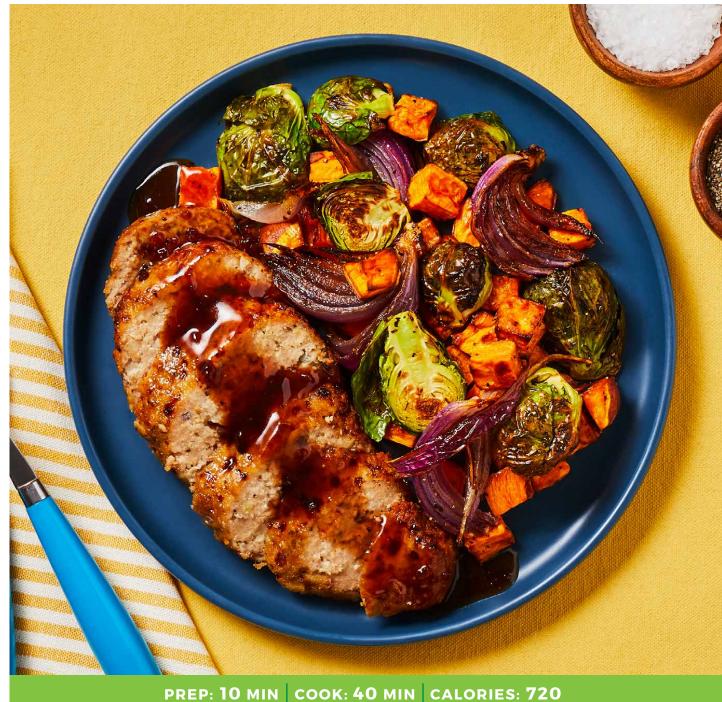


10 oz | 20 oz Ground Beef**



BALSAMIC-GLAZED PORK MEATLOAVES

with Thyme-Roasted Brussels Sprouts & Sweet Potato Jumble





HELLO

PLUM BALSAMIC GLAZE

A little bit sweet, a little bit tangy, and all-around fruit-forward fun

STICKY FINGERS

Splash some cold water on your hands before shaping the meatloaves in Step 3. This will help the mixture hold on to itself rather than to you!

BUST OUT

- 2 Baking sheets Medium pan
- Large bowl
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP) Contains: Milk

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*Ground Pork is fully cooked when internal temperature





1 PREP

- Adjust racks to top and middle positions and preheat oven to 425 degrees. Wash and dry produce.
- Trim and halve **Brussels sprouts** lengthwise. Peel and mince or grate garlic. Halve and peel onion; slice into ½-inch-thick wedges. Finely chop a few wedges until you have 2 TBSP (4 TBSP for 4 servings). Dice sweet potato into ½-inch pieces.



2 ROAST BRUSSELS SPROUTS

• Toss **Brussels sprouts** on one side of a baking sheet with a drizzle of oil, half the thyme (all for 4 servings), salt, and pepper. Roast on top rack for 5 minutes (you'll add more to the sheet then).



- In a large bowl, combine pork*, garlic, panko, mustard, half the chopped onion, and 1 TBSP water (2 TBSP for 4 servings); season generously with salt (we used ½ tsp; 1 tsp for 4) and pepper.
- Form pork mixture into two 1-inch-tall loaves (four loaves for 4); flatten tops.





4 ROAST LOAVES & VEGGIES

- Once Brussels sprouts have roasted 5 minutes, remove sheet from oven. Carefully place meatloaves on opposite side of baking sheet.
- On a second baking sheet, toss sweet potato and onion wedges with a drizzle of oil, salt, and pepper.
- Roast Brussels sprouts and meatloaves on top rack and sweet potatoes and onion wedges on middle rack until meatloaves are cooked through and veggies are lightly browned, 18-20 minutes.



5 MAKE BALSAMIC GLAZE

- While everything roasts, heat a drizzle of oil in a medium pan over mediumhigh heat. Add remaining chopped onion and cook, stirring occasionally, until softened, 2-3 minutes.
- Add **vinegar**: cook, stirring occasionally. until liquid has absorbed, 30-60 seconds.
- Stir in ½ cup water (1 cup for 4 servings). jam, stock concentrate, 1/4 tsp salt (1/2 tsp for 4), and pepper. Cook, stirring occasionally, until glaze begins to thicken 4-6 minutes.
- Remove from heat: stir in 1 TBSP butter (2 TBSP for 4) until melted.



- Transfer **meatloaves** to a cutting board and let cool for 1 minute: slice crosswise.
- Divide meatloaves and **veggies** between plates. Spoon balsamic glaze over meatloaves and serve.