



SPICY BBQ MEATLOAVES WITH SHINGLED POTATOES

plus Roasted Broccoli & Scallion Crema

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



2 | 4
Scallions



1 Clove | 2 Cloves
Garlic



8 oz | 16 oz
Broccoli



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



10 oz | 20 oz
Ground Beef**



1 TBSP | 2 TBSP
Sweet and Smoky
BBQ Seasoning



1 tsp | 2 tsp
Chili Powder



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



4 TBSP | 8 TBSP
BBQ Sauce



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.

HELLO

BBQ SEASONING

A blend of smoked paprika, mustard, cumin, and ginger



PREP: 5 MIN | COOK: 40 MIN | CALORIES: 830



HIT SHINGLE

To ensure your potatoes cook evenly (and fit on the baking sheet), arrange the slices to look like a starchy rooftop (aka *shingling*).

BUST OUT

- Baking sheet
- 2 Small bowls
- 2 Large bowls
- Kosher salt
- Black pepper
- Cooking oil (8 tsp | 15 tsp)



1 PREP

- Adjust racks to middle and top positions and preheat oven to 425 degrees. Lightly oil a baking sheet. **Wash and dry produce.**
- Slice **potatoes** into ¼-inch-thick rounds. Trim and mince **scallions**, separating whites from greens. Peel and mince **garlic**. Cut **broccoli** into bite-size pieces if necessary.



2 ROAST POTATOES

- In a large bowl, toss **potatoes** with **2 TBSP oil** (4 TBSP for 4 servings) and a **couple big pinches of salt and pepper** until thoroughly coated.
- Add potatoes to one side of prepared sheet in a single overlapping layer (for 4, **spread potatoes out across entire sheet**). **TIP: Be sure to shingle the potatoes in a single layer so they cook evenly.**
- Roast on middle rack for 10 minutes (you'll add more to the sheet then).



3 MAKE GLAZE & FORM LOAVES

- Meanwhile, in a small bowl, combine **BBQ sauce** with **½ tsp chili powder** (1 tsp for 4 servings). Taste and season with **salt**.
- In a second large bowl, soak **panko** with **2 tsp water** (4 tsp for 4) until water has absorbed. Add **beef***, **scallion whites**, **garlic**, **BBQ Seasoning**, ¼ tsp chili powder (½ tsp for 4), ¾ tsp salt (1½ tsp for 4), and a **pinch of pepper**. (Be sure to measure the chili powder; we sent more.)
- Form into two 1-inch-tall loaves (four loaves for 4). **TIP: Wet hands or coat with oil first to prevent sticking.**



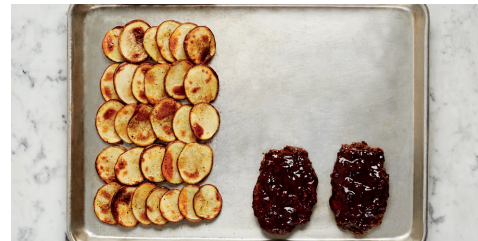
4 ROAST MEATLOAVES & BROCCOLI

- Once potatoes have roasted 10 minutes, remove sheet from oven. Carefully toss **broccoli** on empty side with a **drizzle of oil, salt, and pepper**.
- Place **meatloaves** next to broccoli. Brush tops of meatloaves with **1 TBSP BBQ glaze** each (save the rest for later). (For 4 servings, leave potatoes roasting; add meatloaves and broccoli to a separate lightly oiled baking sheet. Roast on top rack.)
- Roast on top rack until meatloaves are cooked through and broccoli is tender and browned, 15 minutes (you'll finish glazing the meatloaves then).



5 MAKE SCALLION CREMA

- Meanwhile, in a second small bowl, combine **sour cream** with **scallion greens** to taste (we used half); season with **salt and pepper**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



6 GLAZE LOAVES

- Once **meatloaves** and **broccoli** have roasted 15 minutes, remove sheet from oven. Transfer broccoli to a plate. Brush tops of meatloaves with **remaining BBQ glaze**.
- Return sheet to oven until meatloaves are cooked through and glaze is tacky, 2-3 minutes more.



7 SERVE

- Divide **meatloaves, potatoes, and broccoli** between plates. Drizzle potatoes with **scallion crema** and serve.

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

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