



SOY-GLAZED HOISIN MEATLOAVES

with 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.



HelloCustom

2 PERSON | 4 PERSON

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

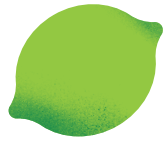


6 oz | 12 oz
Asparagus

Calories: 860



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



HELLO FRESH

HELLO

SRIRACHA

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

EASY DOES IT

When forming your loaves in Step 3, 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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*Ground Beef is fully cooked when internal temperature reaches 160°.



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.)



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.)
- Once **meatloaves** have roasted 5 minutes, swap in **asparagus** for green beans; roast 10-12 minutes more.



2 COOK RICE

- 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.



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.



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**).



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.

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