



# 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

## 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
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- 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.
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- 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.)
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- 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.

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