



# CHIPOTLE CRANBERRY PORK MEATLOAVES

with Roasted Brussels Sprouts, Sweet Potato Mash & Gravy

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Sweet Potatoes



8 oz | 16 oz

Brussels Sprouts



1 | 2

Shallot



10 oz | 20 oz

Ground Pork



1 tsp | 2 tsp

Garlic Powder



¼ Cup | ½ Cup

Panko Breadcrumbs

Contains: Wheat



1 | 2

Ketchup



1 | 2

Cranberry Jam



1 tsp | 2 tsp

Chipotle Powder



1 TBSP | 2 TBSP

Flour

Contains: Wheat



1 | 2

Chicken Stock Concentrate



2 tsp | 4 tsp

Dijon Mustard



1½ TBSP | 3 TBSP

Sour Cream

Contains: Milk



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP OR GIVE US A CALL AT (646) 846-3663.

\*\*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\*\*

Calories: 890



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 870



## BUST OUT

- Peeler
- Box grater
- Large bowl
- Medium pot
- Strainer
- Baking sheet
- Small bowl
- Medium pan
- Whisk
- Potato masher

- Kosher salt
  - Black pepper
  - Cooking oil (1 tsp | 1 tsp)
  - Olive oil (1 tsp | 1 tsp)
  - Butter (2 TBSP | 4 TBSP)
- Contains: Milk

## MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.



### 1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Peel and dice **sweet potatoes** into ½-inch pieces. Halve and peel **shallot**; grate one half on the largest holes of a box grater over a large bowl. Mince remaining shallot. Trim and halve **Brussels sprouts** lengthwise.



### 2 COOK SWEET POTATOES

- Place **sweet potatoes** in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 12-15 minutes.
- Reserve **¼ cup potato cooking liquid (½ cup for 4 servings)**, then drain. Return potatoes to pot and cover to keep warm until ready to mash in Step 6.



### 3 FORM LOAVES & MAKE GLAZE

- While sweet potatoes cook, to bowl with **grated shallot**, combine **pork\***, **garlic powder**, **panko**, **half the ketchup**, **salt (we used ¾ tsp; 1½ tsp for 4 servings)**, and **pepper**. Form into two 1-inch-tall loaves (**four loaves for 4**). Place **meatloaves** on one side of a **lightly oiled** baking sheet. (**For 4, spread meatloaves out across entire sheet.**)
- In a small bowl, combine **jam**, **half the chipotle powder**, **remaining ketchup**, and a **pinch of salt** until smooth.

↻ Swap in **beef\*** for pork.



### 4 ROAST LOAVES & SPROUTS

- Toss **Brussels sprouts** on opposite side of sheet from meatloaves with a **drizzle of olive oil**, **salt**, and **pepper**. (**For 4 servings, spread Brussels sprouts out on a second baking sheet.**)
- Roast on top rack until Brussels sprouts are mostly tender and meatloaves are almost cooked through, about 15 minutes (**they'll finish cooking in Step 6**). (**For 4, roast meatloaves on top rack and Brussels sprouts on middle rack, swapping rack positions halfway through.**)



### 5 MAKE GRAVY

- Meanwhile, melt **1 TBSP butter (2 TBSP for 4 servings)** in a medium pan over medium heat. Add **minced shallot** and cook, stirring, until softened, 3-4 minutes.
- Sprinkle with **flour**; stir to combine. Whisk in **stock concentrate**, **mustard**, and **½ cup water (1 cup for 4)**. Bring to a simmer and cook, stirring occasionally, until thickened and saucy, 1-3 minutes. **TIP: If gravy seems too thick, whisk in a splash of water. Reheat over low heat just before serving if necessary.**



### 6 GLAZE & MASH

- Once meatloaves have cooked 15 minutes, remove sheet from oven. Carefully brush **meatloaves** with **glaze**. Return to top rack until meatloaves are cooked through and Brussels sprouts are golden and tender, 5-6 minutes more.
- To pot with drained **sweet potatoes**, add **sour cream**, **1 TBSP butter (2 TBSP for 4 servings)**, and a **pinch of chipotle powder (we used ½ tsp; ¼ tsp for 4)** if desired. Mash, adding **splashes of reserved potato cooking liquid** as needed, until smooth and creamy.



### 7 FINISH & SERVE

- Slice **meatloaves** crosswise.
- Divide **meatloaves**, **mashed sweet potatoes**, and **Brussels sprouts** between plates in separate sections. Spoon **gravy** over meatloaves and serve.

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

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