



BBQ MEATLOAF & LOADED POTATO WEDGES BAR

with sides & toppings for everyone to build their perfect plate

INGREDIENTS

2 PERSON | 4 PERSON



1 TBSP | 2 TBSP
Fry Seasoning



1 | 2
Beef Stock Concentrate



12 oz | 24 oz
Potatoes*



1 TBSP | 2 TBSP
Brown Sugar



4 TBSP | 8 TBSP
BBQ Sauce



½ Cup(s) | 1 Cup(s)
Panko Breadcrumbs
Contains: Wheat



1 | 2
Ketchup



2 | 4
Scallions



8 oz | 16 oz
Broccoli



½ Cup(s) | 1 Cup(s)
Cheddar Cheese
Contains: Milk



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



10 oz | 20 oz
Ground Beef**



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

BUILD-A-PLATE

Delight everyone's palates with this customizable meal!



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 960



TENDER IS THE MEAT

A simple mix of panko and water keeps meatloaves moist and tender (as does a light touch when forming the loaves).

BUST OUT

- Large bowl
- Small pot
- Kosher Salt
- Black Pepper
- Cooking Oil
- 2 Baking sheets

MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

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

HOW WAS YOUR MEAL?



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1 PREP

- Adjust racks to top and middle positions and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Trim and thinly slice **scallions**, separating whites from greens; mince whites. Cut **broccoli** into bite-size pieces if necessary.



2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **large drizzle of oil, Fry Seasoning, salt, and pepper.** Roast on top rack until browned and tender, 20-25 minutes.



3 FORM MEATLOAVES

- While potatoes roast, in a large bowl, combine **beef*, scallion whites, panko, stock concentrate, 1 TBSP water, ½ tsp salt, and pepper (2 TBSP water and 1 tsp salt for 4 servings).**
- Form **beef mixture** into two 1-inch-tall loaves (**four loaves for 4**). Place on one side of a second baking sheet. **TIP: If you added any other items to your meal (apps, sides, and/or dessert), you can get started on them now!**



4 ROAST BROCCOLI & LOAVES

- Toss **broccoli** on opposite side of sheet from **meatloaves** with a **drizzle of oil, salt, and pepper.** Top broccoli with **cheddar.**
- Roast on middle rack until broccoli is tender and meatloaves are cooked through, 15-20 minutes (**if broccoli finishes first, carefully remove from sheet and continue roasting meatloaves**). **TIP: If you prefer cheesy potatoes, skip adding cheese to broccoli and instead remove potatoes from oven after 20-22 minutes; top with cheddar, then return sheet to top rack and roast until cheese melts, 2-3 minutes more.**



5 MAKE BBQ SAUCE

- Meanwhile, in a small pot over medium heat, combine **ketchup, BBQ sauce, brown sugar, and 2 TBSP water (4 TBSP for 4 servings).** Cook, stirring occasionally, until sauce has thickened and is warmed through, 3-5 minutes.



6 FINISH & SERVE

- Transfer **meatloaves** to a cutting board. Slice crosswise.
- Serve **potatoes, meatloaves, broccoli, BBQ sauce, sour cream, and scallion greens** family style for everyone to build their own plate. (**Don't forget to serve with any extra items you may have ordered to build out your meal!**)

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