FIRECRACKER TURKEY MEATLOAVES

with Soy-Ginger Glaze + Roasted Zucchini & Broccoli

PREP: 10 MIN | COOK: 35 MIN | CALORIES: 640

INGREDIENTS

2 PERSON | 4 PERSON

- **1 oz | 2 oz** Sweet Thai Chili Sauce
- **6 ml | 12 ml** Ponzu Sauce — Contains: Fish, Soy, Wheat
- **1 tsp | 2 tsp** Garlic Powder
- **¼ Cup(s) | ½ Cup(s)** Panko Breadcrumbs — Contains: Wheat
- **1 | 2** Zucchini
- **2 TBSP | 4 TBSP** Mayonnaise — Contains: Eggs
- **1 | 2** Chicken Stock Concentrate
- **3 oz | 6 oz** Stir-Fry Sauce — Contains: Soy, Wheat, Sesame
- **1 | 2** Broccoli
- **10 oz | 20 oz** Ground Turkey

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.

- **10 oz | 20 oz** Ground Beef**
- Calories: 750

HELLO FRESH

HELLO

FIRECRACKER SAUCE

Sweet, savory, and spicy—this sauce is a flavor explosion!

EASY DOES IT

When forming your loaves in Step 2, try not to overwork the meat. A light touch while shaping makes for juicy, tender results.

BUST OUT

- Baking sheet
- Medium bowl
- Small bowl

- Kosher Salt
- Black Pepper
- Cooking Oil

MORE IS MORE

For **2X protein or veggies**, cook in batches or larger cooking vessels (this may require longer cook times—follow the visual and temperature cues). **For 3 servings**, reduce the seasoning (and any other ingredients for the protein) by a quarter if the protein is less than the 4-serving amount. **For 6 servings**, simply triple the 2-serving recipe.

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

HOW WAS YOUR MEAL?

Scan here to rate your recipe!

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*Ground Poultry is fully cooked when internal temperature reaches 165˚.

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

1 PREP

- Adjust rack to middle position **(top and middle positions for 4 servings)** and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **broccoli** into bite-size pieces if necessary. Trim and halve **zucchini** lengthwise; lay flat and cut on a diagonal into ½-inch pieces.
- Toss broccoli and zucchini on one side of a baking sheet with a **large drizzle of oil**, **salt**, and **pepper**. **(For 4, spread veggies out across entire sheet.)** TIP: For easier cleanup, line baking sheet with foil before adding veggies.

2 FORM MEATLOAVES

- In a medium bowl, gently combine **turkey***, **garlic powder**, **panko**, **stock concentrate**, **half the stir-fry sauce**, **1 TBSP water (2 TBSP for 4 servings)**, **salt**, and **pepper**.
- Form into two 1-inch-tall loaves **(four loaves for 4)**.

Swap in **beef*** for turkey.

3 ROAST MEATLOAVES & VEGGIES

- Place **meatloaves** on opposite side of baking sheet from **veggies**; brush tops of meatloaves with **remaining stir-fry sauce**. **(For 4 servings, place meatloaves on a second baking sheet.)**
- Roast on middle rack until meatloaves are cooked through and veggies are browned and tender, 22-25 minutes. **(For 4, roast veggies on top rack and meatloaves on middle rack, swapping rack positions halfway through.)**

4 FINISH & SERVE

- While meatloaves and veggies roast, in a small bowl, combine **mayonnaise**, **chili sauce**, **ponzu**, **1 tsp water (2 tsp for 4 servings)**, **salt**, and **pepper**.
- Divide **meatloaves** and **veggies** between plates; drizzle meatloaves with as much **firecracker sauce** as you like. Serve with any remaining firecracker sauce on the side.

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