



BALSAMIC ROSEMARY TURKEY MEATLOAVES

with Garlic Mashed Potatoes & Green Beans Amandine

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Yellow Onion



1 Clove | 2 Cloves
Garlic



¼ oz | ¼ oz
Rosemary



¼ Cup | ½ Cup
Panko Breadcrumbs
Contains: Wheat



10 oz | 20 oz
Ground Turkey



1 | 2
Chicken Stock
Concentrate



12 oz | 24 oz
Yukon Gold
Potatoes



4 TBSP | 8 TBSP
Ketchup



5 tsp | 5 tsp
Balsamic Vinegar



6 oz | 12 oz
Green Beans



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



½ oz | 1 oz
Almonds
Contains: Tree Nuts

HELLO

GREEN BEANS AMANDINE

Almonds add satisfyingly crunchy contrast to tender roasted green beans.



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 660



GRATE SCOTT!

Why do we instruct you to grate the onion in step 1? This method helps your meatloaves achieve super-tender results, adding moisture and creating teeny-tiny pieces for even distribution throughout your loaves.

BUST OUT

- Box grater
- Large bowl
- Baking sheet
- Small bowl
- Medium pot
- Strainer
- Potato masher
- Kosher salt
- Black pepper
- Vegetable oil (1 tsp | 1 tsp)
- Olive oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP

- Adjust rack to top position (**middle and top positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry all produce.**
- Dice **potatoes** into ½-inch pieces. Halve and peel **onion**; grate one half on the largest holes of a box grater (**grate all the onion for 4**). Transfer to a large bowl. Peel and mince or grate **half the garlic** (keep remaining garlic whole). Strip **rosemary leaves** from stems; finely chop leaves until you have 1 tsp (**2 tsp for 4**). Trim **green beans** if necessary.



4 MASH POTATOES

- Meanwhile, place **potatoes** and **whole garlic** in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until very tender, 12-15 minutes.
- Reserve ½ **cup potato cooking liquid**, then drain and return potatoes and garlic to pot.
- Mash with **sour cream** and **1 TBSP butter (2 TBSP for 4 servings)** until smooth and creamy, adding splashes of reserved potato cooking liquid as needed. Season generously with **salt** and **pepper**. Cover to keep warm.



2 FORM MEATLOAVES

- To bowl with **grated onion**, add **turkey***, **minced garlic**, **chopped rosemary**, **panko**, **stock concentrate**, and ¾ **tsp salt**. Season with **pepper**, then mix to combine. Form into two 1-inch-tall loaves (**for 4 servings, use 1½ tsp salt and form into four loaves**). **TIP: Wet hands first to prevent turkey mixture from sticking while shaping.**
- Place on one side of a **lightly oiled** baking sheet. (**For 4, spread meatloaves out across entire sheet.**)



5 ROAST GREEN BEANS

- Once **meatloaves** have baked 15 minutes, remove sheet from oven. Carefully toss **green beans** on empty side with a **drizzle of olive oil** and a **pinch of salt and pepper**. (**TIP: We recommend using tongs here.**) (**For 4 servings, leave meatloaves in oven and add green beans to a second sheet; roast on top rack.**)
- Return to top rack until meatloaves are cooked through and green beans are lightly browned, 10-12 minutes more.



3 BAKE MEATLOAVES

- In a small bowl, combine **ketchup** with **2 tsp vinegar (4 tsp for 4 servings)**, then brush onto tops of **meatloaves**. (Use the rest of the vinegar as you like.)
- Bake on top rack for 15 minutes (you'll add more to the sheet then). (**For 4, bake on middle rack.**)



6 FINISH & SERVE

- Sprinkle **roasted green beans** with **almonds**; toss to combine.
- Divide **meatloaves, green beans** and **garlic mashed potatoes** between plates and serve.

* Ground Turkey is fully cooked when internal temperature reaches 165°.