



# BROWN SUGAR BOURBON PORK MEATLOAVES

with Apple, Mashed Potatoes & Roasted Green Beans

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Yukon Gold Potatoes\*



1 | 1  
Apple



1 | 1  
Lemon



2 | 2  
Scallions



4 TBSP | 8 TBSP  
BBQ Sauce



2 TBSP | 4 TBSP  
Sour Cream  
Contains: Milk



10.8 g | 21.6 g  
Brown Sugar  
Bourbon Seasoning



10 oz | 20 oz  
Ground Pork\*\*



¼ Cup | ½ Cup  
Panko  
Breadcrumbs  
Contains: Wheat



6 oz | 12 oz  
Green Beans

\*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.



## HelloCustom

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



10 oz | 20 oz  
Ground Beef

Calories: 780



PREP: 15 MIN | COOK: 50 MIN | CALORIES: 790



## HELLO APPLE

This not-so-secret ingredient makes meatloaves extra moist and slightly sweet.

### AMAZING GLAZE

Why do we ask you to glaze the meatloaves in stages? This gives each layer a chance to caramelize in the oven for ultimate finger-lickin' goodness.

### BUST OUT

- Zester
- Box grater
- Medium pot
- Strainer
- Small bowl
- Large bowl
- Cooking oil (2 TSP | 2 TSP)
- Butter (2 TBSP | 4 TBSP)
- Baking sheet
- Aluminum foil
- Medium bowl
- Potato masher
- Kosher salt
- Black pepper

Contains: Milk



### 1 PREP

- Adjust rack to top position (**middle and top positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Zest and quarter **lemon**. Halve and core **apple**; grate one half on the largest holes of a box grater (**use whole apple for 4**). Trim and thinly slice **scallions**, separating whites from greens; mince whites.



### 2 COOK POTATOES

- Place **potatoes** in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 15-20 minutes.
- Reserve **½ cup potato cooking liquid**, then drain and return potatoes to pot. Keep covered off heat until ready to mash.



### 3 MAKE GLAZE

- While potatoes cook, in a small bowl, combine **BBQ sauce**, **1 tsp Brown Sugar Bourbon Seasoning** (2 tsp for 4 servings), and a **squeeze of lemon juice**. (**You'll use the remaining Brown Sugar Bourbon Seasoning in the next step.**) Taste and season with **pepper** and more lemon juice if desired.



### 4 FORM & BAKE LOAVES

- In a large bowl, combine **pork\***, **grated apple**, **scallion whites**, **panko**, **remaining Brown Sugar Bourbon Seasoning**, **½ tsp salt** (1 tsp for 4 servings), and **pepper**. Form into two 1-inch-tall loaves (**four loaves for 4**).
- Line a baking sheet with foil and **lightly oil**. Place meatloaves on one side of prepared sheet; top with **half the glaze** (**you'll use the rest in the next step**). (**For 4, spread meatloaves out across entire sheet; roast on middle rack.**)
- Roast on top rack for 10 minutes (**they'll finish cooking in the next step**).

Simply cook through this step as instructed, swapping in **beef\*** for pork.



### 5 GLAZE & ROAST

- Meanwhile, trim **green beans** if necessary. Toss in a medium bowl with a **drizzle of oil**, **salt**, and **pepper**.
- Once **meatloaves** have roasted 10 minutes, remove sheet from oven; carefully add green beans to empty side. (**For 4 servings, add green beans to a second sheet; roast on top rack.**)
- Roast for 10 minutes, then remove from oven once more. Carefully brush meatloaves with **remaining glaze**. Return to oven until meatloaves are cooked through, glaze is tacky, and green beans are tender, 4-5 minutes more.



### 6 MASH POTATOES

- Meanwhile, mash **potatoes** with **sour cream** and **2 TBSP butter** (**4 TBSP for 4 servings**) until smooth and creamy, adding **splashes of reserved potato cooking liquid** as needed. Season with **salt** and **pepper**.



### 7 FINISH & SERVE

- Carefully toss **green beans** with **lemon zest**.
- Divide **meatloaves**, **mashed potatoes**, and green beans between plates. Sprinkle with **scallion greens** and serve.

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

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