



CHEESY STUFFED MEXICAN MEATLOAVES

with Rice and Pickled Jalapeño



HELLO
PANKO BREADCRUMBS
Making your meatballs, loaves,
and breading tender and light

PREP: 5 MIN | **TOTAL: 25 MIN** | **CALORIES: 860**



Scallions



Jalapeño



Jasmine Rice



Panko Breadcrumbs
(Contains: Wheat)



Mexican
Cheese Blend
(Contains: Milk)



Sour Cream
(Contains: Milk)



Poblano Pepper



Lime



Ground Pork



Southwest
Spice Blend



Roma Tomato

START STRONG

To combine the pork with the scallions, panko, and seasonings, set aside your spoon and get chef-y. With washed hands, gently work the mixture just until blended. That's the best way to prevent overmixing, the prime culprit in tough meatloaf.

BUST OUT

- Zester
- Small pot
- 3 Small bowls
- Sugar (1 tsp | 1 tsp)
- Olive oil (1 tsp | 2 tsp)
- Butter (1 TBSP | 1 TBSP)
(Contains: Milk)
- Vegetable oil (1 tsp | 1 tsp)
- Medium bowl
- Baking sheet

INGREDIENTS

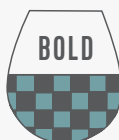
Ingredient 2-person | 4-person

- Scallions 2 | 4
- Poblano Pepper 1 | 2
- Jalapeño 1 | 1
- Lime 1 | 2
- Jasmine Rice ½ Cup | 1 Cup
- Ground Pork 10 oz | 20 oz
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Panko Breadcrumbs ¼ Cup | ½ Cup
- Mexican Cheese Blend ½ Cup | 1 Cup
- Roma Tomato 1 | 2
- Sour Cream 4 TBSP | 8 TBSP

WINE CLUB

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1 PREP

Adjust rack to middle position; preheat oven to 450 degrees. **Wash and dry all produce.** Trim **scallions**; thinly slice greens and mince whites. Thinly slice **poblano**. Thinly slice **jalapeño**, removing seeds and ribs for less heat. Zest 1 tsp zest from **lime**; quarter lime. In a small bowl, combine jalapeño, **1 tsp sugar, salt**, and the juice from 1 lime wedge.



4 BAKE MEATLOAVES

Place **meatloaves** on one side of a lightly oiled baking sheet. Toss **poblano** on other side of sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Bake on middle rack until meatloaves are just cooked through and poblano is lightly browned and tender, 15-20 minutes. Remove baking sheet from oven and top meatloaves with remaining **cheese**. Return to oven and bake until cheese has melted, about 2 minutes longer.

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2 COOK RICE

Place **rice**, **¾ cup water**, and a pinch of **salt** in a small, lidded pot. Bring to a boil over high heat. Once boiling, cover and reduce heat to low. Cook until tender, about 15 minutes. Turn off heat; keep covered until ready to serve.



5 MAKE SALSA AND LIME CREMA

Meanwhile, finely dice **tomato**. In a separate small bowl, combine tomato, half the **scallion greens**, half the **lime zest**, and a squeeze of **lime juice**. Season generously with **salt** and **pepper**. In another small bowl, combine **sour cream**, a squeeze of lime juice, remaining lime zest, and a pinch of **salt**.



3 FORM AND STUFF MEATLOAVES

In a medium bowl, combine **pork**, **scallion whites**, **Southwest Spice**, **¼ cup panko** (we sent more), and **1 tsp salt**. Halve mixture; flatten each piece into a wide, ½-inch-thick round. Set aside half the **cheese** for topping. Divide remaining cheese between the center of each round. Fold edges of meat around cheese, sealing to create two 1-inch-tall loaves.



6 FINISH AND SERVE

Fluff **rice** with a fork; stir in **1 TBSP butter** until melted. Divide rice between plates. Top with **meatloaves**, **poblano**, **salsa**, and a dollop of **lime crema**. Garnish with **pickled jalapeño** (draining before adding) and remaining **scallion greens**.

HOLY JALAPEÑO!

Our quick pepper pickle packs a punch.

WK1NJ-5