



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Sweet Potato



8 oz | 16 oz
Brussels Sprouts



1 | 2
Shallot



10 oz | 20 oz
Ground Pork



1 tsp | 2 tsp
Garlic Powder



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



2 TBSP | 4 TBSP
Ketchup



1 | 2
Cranberry Jam



1 tsp | 2 tsp
Chipotle Powder



1 TBSP | 2 TBSP
Flour
Contains: Wheat



1 | 2
Chicken Stock
Concentrate



2 tsp | 4 tsp
Dijon Mustard



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



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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: 760

CHIPOTLE CRANBERRY PORK MEATLOAVES

with Roasted Brussels Sprouts, Sweet Potato Mash & Gravy



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 770



HELLO

CHIPOTLE POWDER

For a spicy-hot, mesquite smoky, and slightly sweet flavor

CRISPY BUSINESS

Arrange your Brussels sprouts cut sides down in Step 4! This will provide more surface area for browning, resulting in crispy, caramelized sprouts.

BUST OUT

- Peeler
- Box grater
- Large bowl
- Medium pot
- Strainer
- Baking sheet
- Small bowl
- Medium pan
- Whisk
- Potato masher

- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)

Contains: Milk



1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Peel and dice **sweet potato** into ½-inch pieces. Halve and peel **shallot**; grate one half on the largest holes of a box grater over a large bowl. Mince remaining shallot. Trim and halve **Brussels sprouts** lengthwise.



2 COOK SWEET POTATO

- Place **sweet potato** in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 12-15 minutes.
- Reserve **¼ cup potato cooking liquid (½ cup for 4 servings)**, then drain. Return potato to pot and cover to keep warm.



3 FORM LOAVES & MAKE GLAZE

- Meanwhile, to bowl with **grated shallot**, add **pork***, **garlic powder**, **panko**, **half the ketchup**, **salt (we used ¾ tsp; 1½ tsp for 4 servings)**, and **pepper**. Form into two 1-inch-tall loaves (**four loaves for 4**). Place **meatloaves** on one side of a **lightly oiled** baking sheet. (**For 4, spread meatloaves out across entire sheet.**)
- In a small bowl, combine **jam**, **half the chipotle powder**, **remaining ketchup**, and a **pinch of salt** until smooth.

Swap in **beef*** for pork.



4 ROAST LOAVES & SPROUTS

- Toss **Brussels sprouts** on opposite side of sheet from meatloaves with a **drizzle of olive oil**, **salt**, and **pepper**. (**For 4 servings, spread Brussels sprouts out on a second baking sheet.**)
- Roast on top rack until Brussels sprouts are mostly tender and meatloaves are almost cooked through, about 15 minutes (**they'll finish cooking in Step 6**). (**For 4, roast meatloaves on top rack and Brussels sprouts on middle rack, swapping rack positions halfway through.**)



5 MAKE GRAVY

- Meanwhile, melt **1 TBSP butter (2 TBSP for 4 servings)** in a medium pan over medium heat. Add **minced shallot** and cook, stirring, until softened, 3-4 minutes.
- Sprinkle with **flour**; stir to combine. Whisk in **stock concentrate**, **mustard**, and **½ cup water (1 cup for 4)**. Bring to a simmer and cook, stirring occasionally, until thickened and saucy, 1-3 minutes. **TIP: If gravy is too thick, whisk in a splash of water. Reheat over low heat just before serving if necessary.**



6 GLAZE & MASH

- Once meatloaves have cooked 15 minutes, remove sheet from oven. Carefully brush **meatloaves** with **cranberry glaze**. Return to top rack until meatloaves are cooked through and Brussels sprouts are golden and tender, 5-6 minutes more.
- To pot with drained **sweet potato**, add **sour cream**, **1 TBSP butter (2 TBSP for 4 servings)**, and a **pinch of chipotle powder (we used ½ tsp; ¼ tsp for 4)** if desired. Mash, adding **splashes of reserved potato cooking liquid** as needed, until smooth and creamy.



7 FINISH & SERVE

- Slice **meatloaves** crosswise.
- Divide **gravy**, **mashed sweet potato**, and **Brussels sprouts** between plates. Arrange meatloaves over gravy and serve.

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

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

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