



GRILL MATES 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
Ketchup



10.8 g | 21.6 g
McCormick Grill
Mates Brown Sugar
Bourbon Seasoning



10 oz | 20 oz
Ground Pork



1/4 Cup | 1/2 Cup
Panko
Breadcrumbs
Contains: Wheat



6 oz | 12 oz
Green Beans

HELLO

APPLE

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



PREP: 15 MIN | COOK: 50 MIN | CALORIES: 710



MCCORMICK GRILL MATES BROWN SUGAR BOURBON SEASONING

Achieve the status of grill master. Our distinctive blend of brown sugar, bourbon, red pepper, garlic, onion, and salt is perfect for pork, seafood, chicken, and steak.



AMAZING GLAZE

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

BUST OUT

- Box grater
- Zester
- Medium pot
- Strainer
- Small bowl
- Large bowl
- Vegetable 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 all produce.**
- Dice **potatoes** into ½-inch pieces. Halve and core **apple**; grate one half on the largest holes of a box grater (**grate whole apple for 4**). Zest and quarter **lemon**. 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 **ketchup**, **1 tsp McCormick Grill Mates Brown Sugar Bourbon Seasoning (2 tsp for 4 servings)**, and a squeeze of **lemon juice**. (You'll use the remaining 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 **McCormick Grill Mates 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).



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

- While meatloaves and green beans finish, mash **potatoes** with **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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