



# ROSEMARY MEATLOAF

with Green Beans and Mashed Potatoes



## HELLO

### ROSEMARY

Meatloaf takes a trip through an herb garden with this pine-scented aromatic addition.

**PREP: 10 MIN** | **TOTAL: 40 MIN** | **CALORIES: 630**



Shallot



Rosemary



White Bread  
(Contains: Wheat)



Ground Beef



Milk  
(Contains: Milk)



Garlic



Green Beans



Chicken Stock Concentrate



Yukon Gold Potatoes

## START STRONG

Gently toss the meatloaf ingredients together until they're just combined for tender results. Overworking the raw beef mix will give you a loaf that's tough.

## BUST OUT

- 2 Medium bowls • Potato masher
- Baking sheet
- Medium pot
- Strainer
- Olive oil (2 tsp | 3 tsp)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                             |                     |
|-----------------------------|---------------------|
| • Shallot                   | 1   1               |
| • Garlic                    | 2 Cloves   2 Cloves |
| • Rosemary                  | ¼ oz   ¼ oz         |
| • White Bread               | 1 Slice   2 Slices  |
| • Chicken Stock Concentrate | 1   2               |
| • Milk                      | 6.75 oz   6.75 oz   |
| • Ground Beef               | 10 oz   20 oz       |
| • Yukon Gold Potatoes       | 12 oz   24 oz       |
| • Green Beans               | 6 oz   12 oz        |

## HELLO WINE



### PAIR WITH

Noche en Blanco Campo de Borja  
Garnacha-Syrah, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 1 PREHEAT AND PREP

**Wash and dry all produce.** Adjust rack to middle position and preheat oven to 400 degrees. Halve and peel shallot, then mince until you have ¼ cup. Mince garlic. Strip and finely chop enough rosemary leaves from stems to give you 1 tsp. Soak bread with stock concentrate and 3 TBSP milk (we sent more) in a medium bowl.



## 4 ROAST GREEN BEANS

Toss green beans with a drizzle of olive oil and a pinch of salt and pepper in another medium bowl. Once meatloaves have roasted 10 minutes, add green beans to same sheet and continue baking until green beans are tender and meatloaves are done, about 15 minutes.



## 2 MAKE MEATLOAVES

Break up soaked bread with hands until pasty. Add beef, half the chopped rosemary, half the garlic, minced shallot, salt, and pepper (we used ½ tsp kosher salt). Mix until combined. Shape into two 1-inch-tall loaves and place on a lightly oiled baking sheet. Bake in oven until cooked through, about 25 minutes (we'll check on them after 10 minutes).



## 5 MASH POTATOES

In pot used for potatoes, heat 1 TBSP butter, remaining chopped rosemary, and remaining garlic over low heat. Once garlic is fragrant, about 30 seconds later, remove pot from heat and add potatoes and ⅓ cup milk (you'll have some left over). Mash with a potato masher or fork until smooth. Season generously with salt and pepper. **TIP:** Add more milk, if needed, to give potatoes a creamy consistency.



## 3 BOIL POTATOES

Meanwhile, cut potatoes into ½-inch cubes. Place in a medium pot with a large pinch of salt. Add enough water to cover by 1 inch, then bring to a boil. Cook until potatoes are easily pierced by a knife, 8-10 minutes, then drain.



## 6 PLATE AND SERVE

Divide mashed potatoes between plates. Top with green beans and meatloaves and serve. **TIP:** You can use the leftover rosemary sprigs as a decorative garnish.

## LOVE IT!

We would do anything to get our hands on this meatloaf.

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