



ITALIAN MEATLOAF

with Green Beans and Garlicky Potatoes



HELLO ROSEMARY POTATOES

Fresh-chopped herbs make this mash out of the ordinary

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 657



Rosemary



Shallot



Green Beans



Sun-Dried Tomatoes



Russet Potatoes



Garlic



White Bread
(Contains: Wheat)



Chicken Stock Concentrates



Ground Beef



Milk
(Contains: Milk)

START STRONG

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

BUST OUT

- Medium bowl
- Medium pot
- 2 Baking sheets
- Strainer
- Peeler
- Potato masher
- Olive oil (3 tsp)
- Butter (2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- Shallot 1
- Garlic 2 Cloves
- Rosemary ¼ oz
- Sun-Dried Tomatoes 3 oz
- Green Beans 12 oz
- White Bread 2 Slices
- Chicken Stock Concentrates 2
- Ground Beef 20 oz
- Russet Potatoes 24 oz
- Milk ¼ Cup

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1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 400 degrees. Halve, peel, and mince **shallot**. Mince or grate **garlic**. Strip **rosemary** from stems and discard stems. Finely chop leaves until you have 2 tsp. Finely chop **sun-dried tomatoes**. Trim any tough ends from **green beans**.



4 ROAST GREEN BEANS

Toss **green beans** with a large drizzle of **olive oil** and a pinch of **salt** and **pepper** on another baking sheet. Roast in oven until green beans are tender, about 15 minutes.



2 MAKE MEATLOAVES

Soak **bread** with **stock concentrates** and ¼ cup **water** in medium bowl. Break up with your hands until pasty. Add **beef**, **sun-dried tomatoes**, **shallot**, half the **garlic**, half the **rosemary**, and a large pinch of **salt** and **pepper**. Mix with your hands until just combined. Form into four oval loaves and place on a lightly oiled baking sheet. Bake in oven until cooked through, 20-25 minutes.



5 MASH POTATOES

Once tender, drain **potatoes**. In same pot used for **potatoes**, heat 2 TBSP **butter**, remaining **garlic**, and remaining chopped **rosemary** over medium heat. Melt and cook until fragrant, about 30 seconds. Add **potatoes** and ¼ cup **milk** (we sent more) and mash with a fork or potato masher until very smooth. Season with **salt** and **pepper**.



3 BOIL POTATOES

Meanwhile, peel and dice **potatoes** into ½-inch cubes. Place **potatoes** and a large pinch of **salt** in a medium pot. Add enough **water** to cover by 1 inch, then bring to a boil. Reduce to a simmer and cook until **potatoes** are tender, about 12 minutes.



6 PLATE AND SERVE

Divide **mashed potatoes** between plates. Top each with **green beans** and a **meatloaf** and serve.



BADA BING!

An American classic with Italian swagger.