



MAMA MIA MOZZARELLA MEATLOAVES

with Balsamic Tomato Sauce, Roasted Potatoes & Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold
Potatoes



1 | 2
Yellow Onion



2 Cloves | 4 Cloves
Garlic



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



1 TBSP | 2 TBSP
Italian Seasoning



10 oz | 20 oz
Ground Beef



5 tsp | 10 tsp
Balsamic Vinegar



1.5 oz | 3 oz
Tomato Paste



1 | 2
Beef Stock
Concentrate



6 oz | 12 oz
Green Beans



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk

HELLO

ITALIAN SEASONING

Oregano, basil, and parsley make this signature herb blend so *delizioso*.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 730

THE MORE YOU KNOW

In step 2, you'll be making a *panade* (a mixture of bread and liquid—here, panko and water) as the base for your meatloaves. If you've got some, you could replace the water with the same amount of milk or beef broth. Either way, this easy technique will make your meatloaves moist and tender.

BUST OUT

- Large bowl
- 2 Baking sheets
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (1 tsp | 1 tsp)
- Olive oil (4 tsp | 4 tsp)
- Sugar (1 tsp | 2 tsp)

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1 PREP

- Adjust racks to top and middle positions and preheat oven to 450 degrees. **Wash and dry all produce.**
- Dice **potatoes** into ½-inch pieces. Halve, peel, and thinly slice **onion**. Mince or grate **garlic**.



2 FORM MEATLOAVES

- In a large bowl, combine **panko**, **garlic**, **2 TBSP water**, and **2 tsp Italian Seasoning** (you'll use the rest in the next step).
- Add **beef***, **¾ tsp salt**, and **pepper**; mix to combine, then form into two 1-inch-tall loaves. Place on one side of a lightly **oiled** baking sheet.
- **4 SERVINGS:** Use **4 TBSP water**, **4 tsp Italian Seasoning**, and **1½ tsp salt**. **Form mixture into four loaves.**



3 COOK POTATOES & LOAVES

- Toss **potatoes** on a second baking sheet with a large drizzle of **olive oil**, **salt**, **pepper**, and remaining **Italian Seasoning**.
- Roast on top rack until browned and crisp, 20-25 minutes. Place sheet with **meatloaves** on middle rack; roast for 10 minutes (you'll add the green beans then).



4 MAKE SAUCE

- Meanwhile, heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **onion**; cook, stirring occasionally, until browned and softened, 8-10 minutes.
- Add **vinegar**, **2 TBSP water**, and **1 tsp sugar**; cook, stirring, until caramelized and jammy, 2-3 minutes. Stir in **tomato paste** and **stock concentrate** until combined.
- Pour in **¼ cup water** and bring to a simmer; cook until thickened, 1-2 minutes. Remove from heat and season with **salt** and **pepper**.
- **4 SERVINGS:** Use **2 tsp sugar**.



5 ROAST GREEN BEANS

- Once **meatloaves** have roasted 10 minutes, remove sheet from oven. Carefully toss **green beans** on empty side with a drizzle of **olive oil**, **salt**, and **pepper**.
- Return to oven until meatloaves are cooked through and green beans are browned and tender, 10-15 minutes.
- **TIP:** If **green beans** are done before **meatloaves**, remove from sheet and **continue baking meatloaves**.



6 FINISH & SERVE

- In the last 3-4 minutes of baking, top **meatloaves** with **sauce** and sprinkle with **mozzarella**. Return to oven until cheese has melted.
- Divide meatloaves, **potatoes**, and **green beans** between plates and serve.

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