

MAMA MIA MOZZARELLA MEATLOAVES

with Balsamic Tomato Sauce. Roasted Potatoes & Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Yukon Gold Potatoes



Yellow Onion



2 Cloves | 4 Cloves



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



Beef Stock Concentrate



6 oz | 12 oz Green Beans

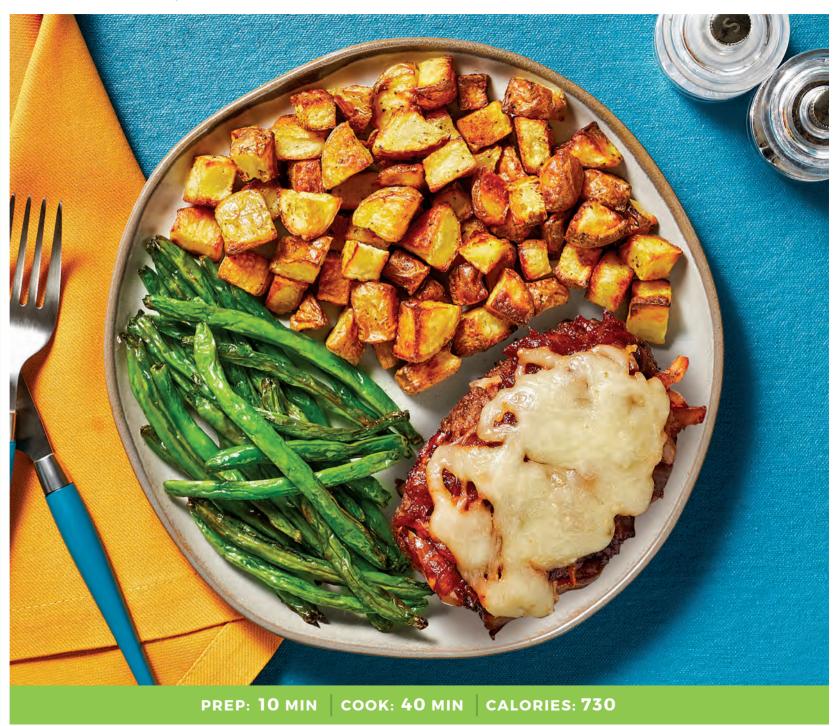


½ Cup | 1 Cup Mozzarella Cheese Contains: Milk

HELLO

ITALIAN SEASONING

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



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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-inchtall 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.



- 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.

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