



# MEATLOAF À LA MOM

with Roasted Root Veggies and Thyme Gravy



**HELLO**  
**THYME GRAVY**  
Comforting, herbaceous, and ready in a flash,  
this gravy's just what the mama ordered.

**PREP: 15 MIN** | **TOTAL: 40 MIN** | **CALORIES: 630**



Garlic



Thyme



Russet Potato



Ground Beef



Flour  
(Contains: Wheat)



Shallot



Baby Carrots



Panko Breadcrumbs  
(Contains: Wheat)



Ketchup



Beef Stock  
Concentrate

## START STRONG

Make sure to start stirring the flour as soon as it goes into the pan. This will help eliminate any lumps or clumps in the finished gravy.

## BUST OUT

- Grater
- Medium pan
- Medium bowl
- Peeler
- Baking sheet
- Olive oil (2 tsp | 4 tsp)
- Butter (½ TBSP | 1 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Shallot 1 | 2
- Garlic 2 Cloves | 4 Cloves
- Thyme ¼ oz | ½ oz
- Baby Carrots 8 oz | 16 oz
- Russet Potato 1 | 2
- Panko Breadcrumbs ¼ Cup | ½ Cup
- Ground Beef 10 oz | 20 oz
- Ketchup 1 TBSP | 2 TBSP
- Flour 1 TBSP | 2 TBSP
- Beef Stock Concentrate 1 | 2

## WINE CLUB

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## 1 PREP

Adjust rack to middle position and preheat oven to 450 degrees. **Wash and dry all produce.** Halve and peel shallot. Grate one half with a grater into a medium bowl; mince other half and set aside. Mince **garlic**. Strip **thyme leaves** from stems and roughly chop. Halve **carrots** lengthwise. Peel **potato**, then cut into thin sticks (like French fries).



## 4 BAKE MEATLOAVES

Once **veggies** have roasted 7 minutes, remove sheet from oven. Give veggies a toss. Place **meatloaves** on same sheet, and then brush tops of loaves with **1 TBSP ketchup** (we sent more). Return sheet to oven and continue roasting until meatloaves are cooked through, 15-18 minutes more. **TIP:** If your sheet is crowded, you can add the meatloaves to a second sheet.

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## 2 ROAST VEGGIES

Toss **carrots** with a drizzle of **olive oil** and spread on one side of a baking sheet. Toss **potato** with another drizzle of olive oil and spread on other side. Season both with **salt** and **pepper**. Roast in oven until tender and browned, 20-25 minutes total (we'll add more ingredients to the sheet after 7 minutes).



## 5 MAKE GRAVY

Melt **½ TBSP butter** in a medium pan over medium heat. Add **minced shallot** and remaining **thyme**. Cook, tossing, until softened, 3-4 minutes. Sprinkle **flour** into pan, stirring vigorously to combine. Whisk in **stock concentrate** and **½ cup water**. Bring to a simmer and let bubble until thick and saucy, 3-4 minutes. Season with **salt** and **pepper**.



## 3 MAKE MEATLOAVES

Add **¼ cup panko** (we sent more), **ground beef**, **garlic**, half the **thyme**, and a few dashes of **salt** and **pepper** to bowl with **grated shallot** (we used ¾ tsp kosher salt). Gently combine with hands, then shape mixture into two 1-inch-tall loaves.



## 6 FINISH AND PLATE

Slice **meatloaves** crosswise and divide between plates. Add **veggies** to the side. Spoon **gravy** over meatloaves and serve.

## PRESTO!

When you make meatloaves mini, they're ready in a fraction of the time.

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