



# MEATLOAF À LA MOM

with Potatoes, Green Beans & Thyme Gravy

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Yukon Gold  
Potatoes



1 | 2  
Shallot



1 Clove | 2 Cloves  
Garlic



¼ oz | ¼ oz  
Thyme



10 oz | 20 oz  
Ground Beef



¼ Cup | ½ Cup  
Panko  
Breadcrumbs  
Contains: Wheat



2 TBSP | 2 TBSP  
Ketchup



6 oz | 12 oz  
Green Beans



1 TBSP | 2 TBSP  
Flour  
Contains: Wheat



1 | 2  
Beef Stock  
Concentrate

## HELLO

### THYME GRAVY

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



PREP: 15 MIN | COOK: 45 MIN | CALORIES: 590

### WHISK AWAY

Make sure to start stirring the flour as soon as it goes into the pan in step 5. This will help eliminate any lumps or clumps in the finished gravy.

### BUST OUT

- Box grater
- Large bowl
- 2 Baking sheets
- Medium pan
- Whisk
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Butter (½ TBSP | 1 TBSP)  
Contains: Milk

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#### 1 PREP

- Adjust racks to top and middle positions and preheat oven to 425 degrees. **Wash and dry all produce.**
- Cut **potatoes** into ½-inch-thick wedges. Halve and peel **shallot**. Grate one half on the largest holes of a box grater; place in a large bowl. Mince remaining shallot. Peel and mince **garlic**. Strip **thyme leaves** from stems; roughly chop leaves.



#### 2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a drizzle of **olive oil, salt,** and **pepper.**
- Roast on top rack until browned and tender, 20-25 minutes.



#### 3 BAKE MEATLOAVES

- Meanwhile, to bowl with **grated shallot**, add **beef\*, garlic, panko**, half the **chopped thyme, salt** (we used ¾ tsp), and **pepper.** (Use 1½ tsp salt for 4 servings.) Gently combine, then form into two 1-inch-tall loaves (four loaves for 4). Place on one side of a second baking sheet.
- Brush tops of **meatloaves** with 1 TBSP **ketchup** (all for 4).
- Bake on middle rack for 5 minutes (you'll add the green beans then).



#### 4 ROAST GREEN BEANS

- Once **meatloaves** have baked 5 minutes, remove sheet from oven. Carefully toss **green beans** on empty side with a drizzle of **olive oil, salt,** and **pepper.**
- Return to middle rack until green beans are tender and meatloaves are cooked through, 12-15 minutes more.



#### 5 MAKE GRAVY

- Meanwhile, melt ½ TBSP **butter** (1 TBSP for 4 servings) in a medium pan over medium heat. Add **minced shallot** and remaining **chopped thyme.** Cook, stirring, until shallot is softened, 3-4 minutes.
- Sprinkle with **flour**; stir vigorously to combine. Whisk in **stock concentrate** and ½ cup **water** (1 cup for 4). Bring to a simmer and cook until thickened and saucy, 3-4 minutes. Season with **salt** and **pepper.**



#### 6 FINISH & SERVE

- Slice **meatloaves** crosswise.
- Divide meatloaves, **potatoes,** and **green beans** between plates. Spoon **gravy** over meatloaves and serve.

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