

MEATLOAF À LA MOM

with Potatoes, Green Beans & Thyme Gravy

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Yukon Gold Potatoes



1 Clove | 2 Cloves Garlic



10 oz | 20 oz Ground Beef



Shallot

¼ Cup | ½ Cup Panko Breadcrumbs Contains: Wheat



2 TBSP | 2 TBSP Ketchup



1 TBSP | 2 TBSP Flour Contains: Wheat



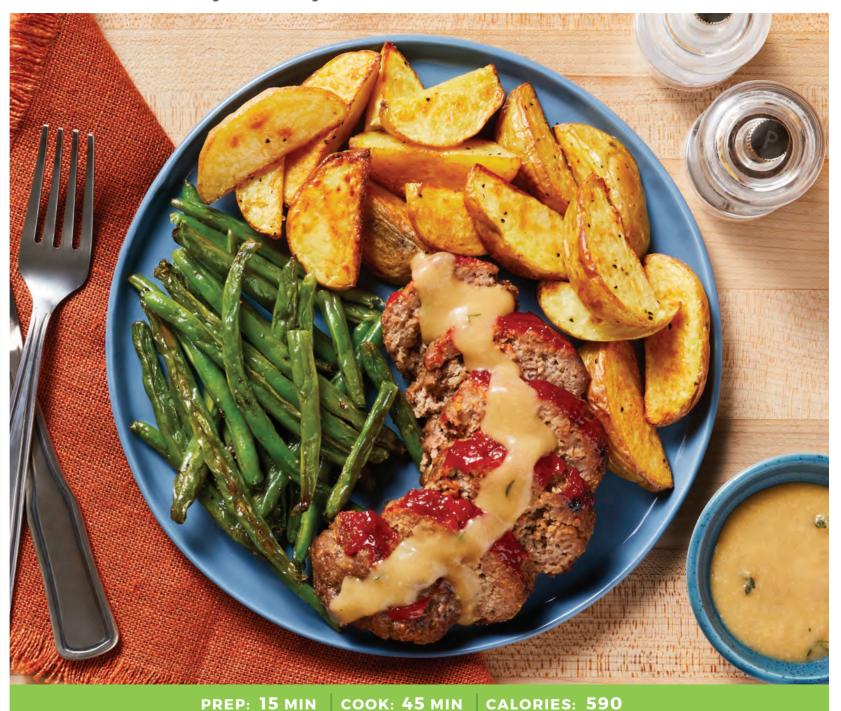
Green Beans

1 | 2 Beef Stock Concentrate

HELLO

THYME GRAVY

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



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



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.



- 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.



O I IIII G SERVE

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

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