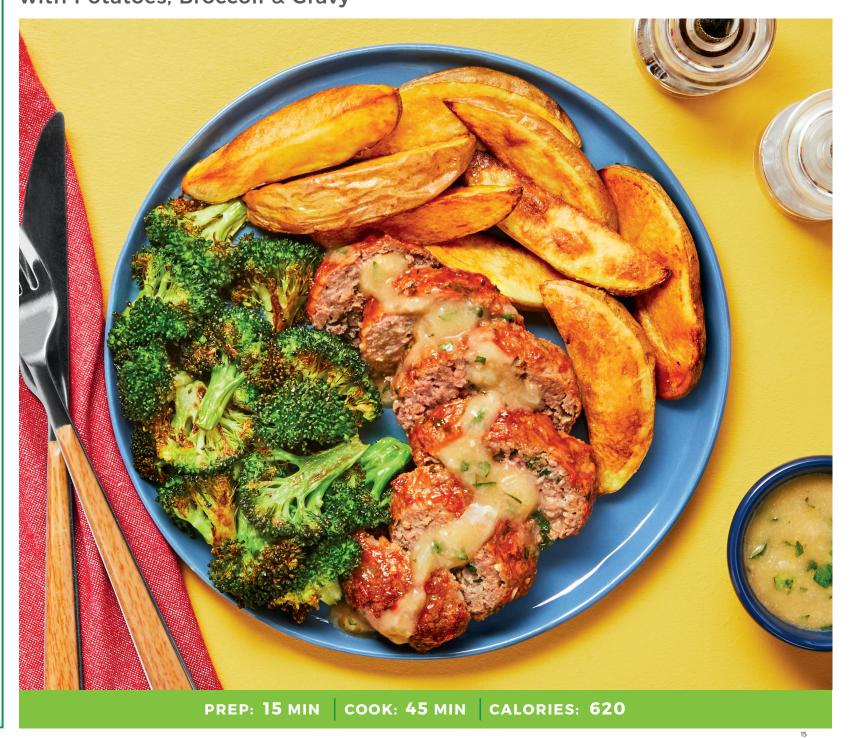
# **MEATLOAF À LA MOM** with Potatoes, Broccoli & Gravy



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





#### **SMOOTH MOVES**

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

# **BUST OUT**

- 2 Baking sheets
- Large bowl
- Medium pan
- Whisk
- Kosher salt
- Black pepper
- Cooking 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, peel, and mince half the onion (whole onion for 4 servings). Peel and mince garlic. Roughly chop parsley. Cut broccoli florets into bitesize pieces if necessary.



### **2 ROAST POTATOES**

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



## **3 FORM MEATLOAVES**

- Meanwhile, in a large bowl, combine beef\*, garlic, panko, half the minced onion, half the parsley, salt (we used ¾ tsp), and pepper. (We used 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 half the ketchup (all for 4).



#### **4 ROAST BROCCOLI**

- Toss **broccoli** on opposite side of sheet from **meatloaves** with a **drizzle of oil**, **salt**, and **pepper**.
- Roast on middle rack until broccoli is tender and meatloaves are cooked through, 15-20 minutes. TIP: If broccoli finishes first, remove from sheet and continue roasting meatloaves.



#### **5 MAKE GRAVY**

- Meanwhile, melt ½ TBSP butter (1 TBSP for 4 servings) in a medium pan over medium heat. Add remaining minced onion; cook, stirring, until 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.
- Stir in remaining parsley; season with salt and pepper.



#### 6 FINISH & SERVE

- Slice meatloaves crosswise.
- Divide meatloaves, **potato wedges**, and **broccoli** between plates. Spoon **gravy** over meatloaves and serve.