



MEATLOAVES WITH CREAMY THYME SAUCE

plus Garlic Mashed Potatoes & Brussels Sprouts

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold Potatoes*



1 | 2
Shallot



8 oz | 16 oz
Brussels Sprouts



10 oz | 20 oz
Ground Beef



¼ Cup | ½ Cup
Panko Breadcrumbs
Contains: Wheat



1 tsp | 2 tsp
Garlic Powder



¼ oz | ¼ oz
Thyme



1 | 2
Beef Stock Concentrate



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk

*The ingredient you received may be a different color.

HELLO

THYME

This fragrant herb adds an earthy, elegant touch to a creamy pan sauce.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 770



SMOOTH OPERATOR

Our trick for the creamiest-ever mashed potatoes? Always save a scoop of potato cooking liquid before draining. Adding a few splashes of that starchy liquid while mashing helps your potatoes reach a smooth consistency.

BUST OUT

- Large pot
- Strainer
- Large bowl
- Baking sheet
- Medium pan
- Potato masher
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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



1 START PREP & COOK POTATOES

- Adjust rack to top position (**middle and top positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Halve and peel **shallot**; thinly slice one half and mince remaining. Trim and halve **Brussels sprouts** lengthwise.
- Place potatoes in a large pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 15-20 minutes.
- Reserve ½ **cup potato cooking liquid**; then drain and return potatoes to pot.



4 FINISH PREP & MAKE SAUCE

- While everything roasts, strip **thyme leaves** from stems; finely chop leaves until you have ½ tsp (**1 tsp for 4 servings**).
- Heat a **drizzle of oil** in a medium pan over medium-high heat. Add **chopped thyme** and **sliced shallot**; season with **salt** and **pepper**. Cook, stirring, until softened, 2-4 minutes.
- Stir in **stock concentrate** and ¼ **cup water** (½ **cup water for 4**). Bring to a boil, then reduce to a low simmer. Cook until slightly thickened, 2-3 minutes.
- Turn off heat. Stir in **half the sour cream** (**you'll use the rest in the next step**) and **1 TBSP butter** (2 TBSP for 4) until melted and combined. Season with **salt** and **pepper**.



2 FORM MEATLOAVES

- While potatoes cook, in a large bowl, combine **beef**, **panko**, **minced shallot**, **half the garlic powder** (**you'll use the rest later**), and **1 TBSP water** (2 TBSP for 4 servings); season generously with **salt** and **pepper**.
- Form mixture into two 1-inch-tall loaves (**four loaves for 4**).



5 MASH POTATOES

- Heat pot with drained **potatoes** over low heat; add **1 TBSP butter** (2 TBSP for 4 servings), **remaining sour cream**, and **remaining garlic powder**.
- Mash until smooth and creamy, adding **splashes of reserved potato cooking liquid** as needed. Season with **salt** and **pepper**.



3 ROAST LOAVES & SPROUTS

- Place **meatloaves** on one side of a **lightly oiled** baking sheet. **TIP: Line sheet with foil first for easier cleanup.**
- Toss **Brussels sprouts** on empty side with a **drizzle of oil**; season generously with **salt** and **pepper**.
- Roast on top rack until meatloaves are cooked through and Brussels sprouts are browned and tender, 15-20 minutes. (**For 4 servings, use 2 baking sheets; roast meatloaves on middle rack and Brussels sprouts on top rack.**) **TIP: If Brussels sprouts finish first, remove from sheet and continue roasting meatloaves.**



6 SERVE

- If necessary, reheat pan with **sauce** over low heat; stir until warmed through.
- Divide **meatloaves**, **mashed potatoes**, and **Brussels sprouts** between plates. Spoon sauce over meatloaves and serve.