



INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold
Potatoes*



2 | 4
Scallions



1 Clove | 2 Cloves
Garlic



6 oz | 12 oz
Green Beans



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



10 oz | 20 oz
Ground Beef



1 TBSP | 2 TBSP
Sweet and Smoky
BBQ Seasoning



1 tsp | 2 tsp
Chili Powder



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



4 TBSP | 8 TBSP
BBQ Sauce

*The ingredient you received may be a different color.

HELLO

BBQ MEATLOAVES

Mixed with BBQ Seasoning and glazed with BBQ sauce for layers of sweet, smoky, and savory flavor

SHEET PAN BBQ MEATLOAVES

with Shingled Potatoes & Roasted Green Beans

SHEET PAN



PREP: 5 MIN | COOK: 40 MIN | CALORIES: 780



HIT SHINGLE

To ensure your potatoes cook evenly (and fit on the baking sheet) in step 2, arrange the slices in a single layer, overlapping slightly. The results of this technique, called shingling, should resemble a rooftop.

BUST OUT

- Baking sheet
- 2 Large bowls
- 2 Small bowls
- Kosher salt
- Cooking oil (8 tsp | 15 tsp)
- Black pepper



1 PREP

- Adjust racks to middle and top positions and preheat oven to 425 degrees. **Lightly oil** a baking sheet. **Wash and dry produce.**
- Slice **potatoes** into ¼-inch-thick rounds. Trim and mince **scallions**, separating whites from greens. Peel and mince **garlic**. Trim **green beans** if necessary.



2 ROAST POTATOES

- In a large bowl, toss **potatoes** with **2 TBSP oil (4 TBSP for 4 servings)** and a **couple big pinches of salt and pepper** until thoroughly coated.
- Add potatoes to one side of prepared sheet in a single overlapping layer **(for 4, spread potatoes out across entire sheet)**. **TIP: Be sure to shingle the potatoes in a single layer so they cook evenly.**
- Roast on middle rack for 10 minutes **(you'll add more to the sheet then).**



3 MAKE GLAZE & FORM LOAVES

- Meanwhile, in a small bowl, combine **BBQ sauce** with **½ tsp chili powder**. Taste and season with **salt**.
- In a second large bowl, soak **panko** with **2 tsp water (4 tsp for 4 servings)** until water has absorbed. Add **beef***, **scallion whites**, **garlic**, **BBQ Seasoning**, **¼ tsp chili powder (½ tsp for 4)**, **¾ tsp salt (1½ tsp for 4)**, and a **pinch of pepper**. **(Be sure to measure the chili powder; we sent more.)**
- Form into two 1-inch-tall loaves **(four loaves for 4)**. **TIP: Wet hands or coat with oil first to prevent sticking.**



4 BAKE MEATLOAVES & BEANS

- Once **potatoes** have roasted 10 minutes, remove sheet from oven. Carefully toss **green beans** on empty side with a **drizzle of oil, salt, and pepper**.
- Place **meatloaves** next to green beans. Brush tops of meatloaves with **1 TBSP BBQ glaze** each **(save the rest for later)**. **(For 4 servings, leave potatoes roasting; add meatloaves and green beans to a second, lightly oiled sheet. Roast on top rack.)**
- Transfer to top rack; roast for 15 minutes **(you'll finish glazing the meatloaves then).**



5 MAKE SCALLION CREMA

- Meanwhile, in a second small bowl, combine **sour cream** with **scallion greens** to taste **(we used half)**; season with **salt** and **pepper**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



6 GLAZE LOAVES

- Once **meatloaves** and **green beans** have roasted 15 minutes, remove sheet from oven. Brush tops of meatloaves with **remaining BBQ glaze**.
- Return to oven until meatloaves are cooked through, glaze is tacky, and **veggies** are tender, 2-3 minutes more.



7 SERVE

- Divide **meatloaves**, **potatoes**, and **green beans** between plates. Drizzle potatoes with **scallion crema** and serve.

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

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