



SHEET PAN BEEF & FETA MEATLOAVES

with Tomato Salad, Hummus Sauce & Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Tomato



1 | 2
Mini Cucumber



1 TBSP | 2 TBSP
Turkish Spice
Blend



10 oz | 20 oz
Ground Beef**



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



1 tsp | 2 tsp
Garlic Powder



½ Cup | 1 Cup
Feta Cheese
Contains: Milk



1.5 oz | 3 oz
Greek Vinaigrette
Contains: Eggs, Milk



4 TBSP | 8 TBSP
Hummus
Contains: Sesame



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

HELLO

HUMMUS

This chickpea dip adds garlicky creaminess to the meatloaf sauce.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 860



SPLISH SPLASH

Splash cold water on your hands before shaping the loaves. This will make the mixture hold on to itself rather than to you.

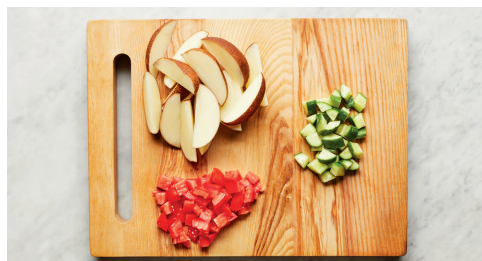
BUST OUT

- Baking sheet
- Small bowl
- Large bowl
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (1 TBSP | 2 TBSP)

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1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees.
- **Wash and dry produce.** Cut **potatoes** into ½-inch-thick wedges. Dice **tomato** into ½-inch pieces. Quarter **cucumber** lengthwise; slice crosswise into ½-inch pieces.



2 ROAST POTATOES

- Toss **potatoes** on one side of a baking sheet with a **drizzle of oil, 1 tsp Turkish Spice Blend (2 tsp for 4 servings), salt, and pepper.** (For 4, spread out across **entire baking sheet.**) Roast on top rack for 5 minutes (**you'll add more to the sheet then.**)



3 FORM MEATLOAVES

- In a large bowl, gently combine **beef*, panko, garlic powder, half the feta, remaining Turkish Spice Blend, 1 TBSP vinaigrette (2 TBSP for 4 servings), salt (we used ¾ tsp; 1½ tsp for 4), and pepper.** (You'll use the rest of the feta and vinaigrette later.) Form into two 1-inch-tall loaves (**four loaves for 4.**)



4 BAKE MEATLOAVES

- Remove baking sheet from oven; carefully place **meatloaves** on opposite side of sheet from potatoes.
- Return to top rack and roast until potatoes are crispy and meatloaves are cooked through, 15-18 minutes. (**For 4 servings, leave potatoes roasting; place meatloaves on a second baking sheet and roast on middle rack.**)



5 MAKE SAUCE & SALAD

- In a small bowl, combine **hummus** and **1 TBSP olive oil (2 TBSP for 4 servings).** Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.
- In a medium bowl, combine **tomato, cucumber, and remaining feta;** add **remaining vinaigrette** and toss until evenly coated. Season with **salt** and **pepper** if desired.



6 FINISH & SERVE

- Divide **meatloaves, potato wedges, and salad** between plates. Drizzle **half the hummus sauce** over meatloaves; serve remaining sauce on the side for dipping.

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