



MEATLOAF AU POIVRE

with Garlic Mashed Potatoes and Roasted Green Beans



HELLO

TRICOLOR PEPPERCORNS

This spice blend provides a peppery punch and a pop of color.

PREP: 10 MIN | TOTAL: 45 MIN | CALORIES: 840



Shallot



Yukon Gold Potatoes



Ground Beef



Green Beans



Beef Stock Concentrate



Garlic



White Bread
(Contains: Wheat)



Dried Thyme



Sour Cream
(Contains: Milk)



Tricolor Peppercorns
(Contains: Tree Nuts)

START STRONG

Be careful not to overmix your meat in step 2. Mix only until everything is just combined, using a light touch to shape the loaves. Doing so will yield an amazingly tender texture.

BUST OUT

- Zip-close bag
- Medium bowl
- Medium pot
- Strainer
- Large bowl
- Potato masher
- Baking sheet
- Medium pan
- Vegetable oil (1 tsp | 1 tsp)
- Olive oil (4 tsp | 4 tsp)
- Butter (3 TBSP | 6 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Shallot 1 | 2
- Garlic 2 Cloves | 4 Cloves
- Tricolor Peppercorns 1 TBSP | 1 TBSP
- Yukon Gold Potatoes 12 oz | 24 oz
- White Bread 1 | 2
- Ground Beef* 10 oz | 20 oz
- Dried Thyme 1 tsp | 1 tsp
- Green Beans 6 oz | 12 oz
- Sour Cream 4 TBSP | 8 TBSP
- Beef Stock Concentrate 1 | 2

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

WINE CLUB

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1 PREP AND COOK POTATOES

Preheat oven to 425 degrees. **Wash and dry all produce.** Halve, peel, and mince **shallot**. Mince or grate **1 garlic clove** (2 cloves for 4 servings). Place **peppercorns** in a zip-close bag and crush with a rolling pin or bottom of a pan. Dice **potatoes** into ½-inch pieces; place in a medium pot with remaining **garlic**, a large pinch of **salt**, and enough water to cover by 2 inches. Boil until tender, about 15 minutes.



4 MASH POTATOES

Once **potatoes** are tender, scoop out ¼ **cup cooking water** (½ cup for 4 servings), then drain. Return potatoes and **garlic** to pot. Mash with half the **sour cream** and **2 TBSP butter** (4 TBSP for 4), adding reserved cooking water as needed, until smooth. Season with **salt** and **pepper** to taste. Cover pot to keep warm.



2 MAKE MEATLOAVES

In a large bowl, soak **bread** with **2 TBSP water** (4 TBSP for 4 servings). Let sit until liquid has absorbed, then break up with your hands or a spatula until pasty. Add **beef**, ½ **tsp thyme** (1 tsp for 4), half the **shallot**, **minced garlic**, **salt**, and **pepper**. Combine and form into two 1-inch-tall loaves. Place on one half of an **oiled** baking sheet. Bake on top rack for 10 minutes. (If making for 4, make 4 loaves and bake until cooked through, 22-25 minutes.)



5 MAKE SAUCE

Heat a large drizzle of **olive oil** in a medium pan over medium-high heat. Add remaining **shallot**. Cook, stirring occasionally, until slightly softened, about 30 seconds. Add ¼ **cup water** (½ cup for 4 servings), **stock concentrate**, and ½ **tsp peppercorns** (1 tsp for 4). Cook until thickened, about 1 minute. Turn off heat. Stir in remaining **sour cream** and **1 TBSP butter** (2 TBSP for 4). Season with **salt** and **pepper** (to taste).



3 COOK GREEN BEANS

In a medium bowl, combine **green beans** with a large drizzle of **olive oil**, **salt**, and **pepper**. Once meatloaves have baked for 10 minutes, remove from oven and place green beans on opposite side of baking sheet. (For 4 servings, roast on a separate sheet.) Roast until beans are tender and meatloaves are fully cooked, 12-15 minutes.



6 FINISH AND PLATE

Divide **potatoes** and **green beans** between plates. Top with **meatloaves** and **sauce**.

SUMPTUOUS!

Meatloaf gets steak-like treatment in this delicious mash-up of comfort and finesse.

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