



BROWN SUGAR BOURBON PORK MEATLOAVES

with Apple, Mashed Potatoes & Roasted Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 1
Apple



1 | 1
Lemon



2 | 2
Scallions



4 TBSP | 8 TBSP
BBQ Sauce



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



10.8 g | 21.6 g
Brown Sugar
Bourbon Seasoning



10 oz | 20 oz
Ground Pork



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



6 oz | 12 oz
Green Beans



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.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Ground Beef**

Calories: 820



PREP: 15 MIN | COOK: 50 MIN | CALORIES: 780



HELLO APPLE

This not-so-secret ingredient makes meatloaves extra moist and slightly sweet.

AMAZING GLAZE

Why glaze the meatloaves in stages? This gives each layer a chance to caramelize in the oven for ultimate finger-lickin' goodness.

BUST OUT

- Zester
- Box grater
- Medium pot
- Strainer
- Small bowl
- Large bowl
- Baking sheet
- Aluminum foil
- Medium bowl
- Potato masher

- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)

Contains: Milk



1 PREP

- 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. Zest and quarter lemon. Halve and core apple; grate one half on the largest holes of a box grater (use whole apple for 4). Trim and thinly slice scallions, separating whites from greens; mince whites.



2 COOK POTATOES

- Place potatoes in a medium 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. Keep covered off heat until ready to mash.



3 MAKE GLAZE

- While potatoes cook, in a small bowl, combine BBQ sauce, 1 tsp Brown Sugar Bourbon Seasoning (2 tsp for 4 servings), and a squeeze of lemon juice. (You'll use the remaining Brown Sugar Bourbon Seasoning in the next step.) Taste and season with pepper and more lemon juice if desired.



4 FORM & BAKE LOAVES

- In a large bowl, combine pork*, grated apple, scallion whites, panko, remaining Brown Sugar Bourbon Seasoning, ½ tsp salt (1 tsp for 4 servings), and pepper. Form into two 1-inch-tall loaves (four loaves for 4).
- Line a baking sheet with foil and lightly oil. Place meatloaves on one side of prepared sheet; top with half the glaze (you'll use the rest in the next step). (For 4, spread meatloaves out across entire sheet; roast on middle rack.)
- Roast on top rack for 10 minutes (they'll finish cooking in the next step).



5 GLAZE & ROAST

- Meanwhile, trim green beans if necessary. Toss in a medium bowl with a drizzle of oil, salt, and pepper.
- Once meatloaves have roasted 10 minutes, remove sheet from oven; carefully add green beans to empty side. (For 4 servings, add green beans to a second sheet; roast on top rack.)
- Roast for 10 minutes, then remove from oven once more. Carefully brush meatloaves with remaining glaze. Return to oven until meatloaves are cooked through, glaze is tacky, and green beans are tender, 4-5 minutes more.



6 MASH POTATOES

- Meanwhile, mash potatoes with sour cream and 2 TBSP butter (4 TBSP for 4 servings) until smooth and creamy, adding splashes of reserved potato cooking liquid as needed. Season with salt and pepper.



7 FINISH & SERVE

- Carefully toss green beans with lemon zest.
- Divide meatloaves, mashed potatoes, and green beans between plates. Sprinkle with scallion greens and serve.



Swap in beef* for pork.

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

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