



# SHEET PAN ITALIAN PORK MEATLOAVES

with Balsamic Zucchini Medley, Herbed Ricotta & Pesto Garlic Bread

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Zucchini



9 oz | 18 oz  
Carrots



1 | 2  
Ketchup



5 tsp | 10 tsp  
Balsamic Glaze



10 oz | 20 oz  
Ground Pork



¼ Cup | ½ Cup  
Panko  
Breadcrumbs  
Contains: Wheat



1 | 2  
Chicken Stock  
Concentrate



1 TBSP | 1 TBSP  
Italian Seasoning



1 tsp | 2 tsp  
Garlic Powder



2 oz | 4 oz  
Pesto  
Contains: Milk



4 oz | 8 oz  
Ricotta Cheese  
Contains: Milk



1 | 2  
Ciabatta  
Contains: Soy, Wheat



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

\*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

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: 1060



10 oz | 20 oz  
Organic Ground  
Beef\*\*

Calories: 1010



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 1020





HELLO

## BALSAMIC GLAZE

Drizzled over savory roasted veggies for a tangy-sweet contrast

## STICKY FINGERS

Splash some cold water on your hands before shaping the meatloaves in Step 2. This will help the mixture hold on to itself rather than to you!

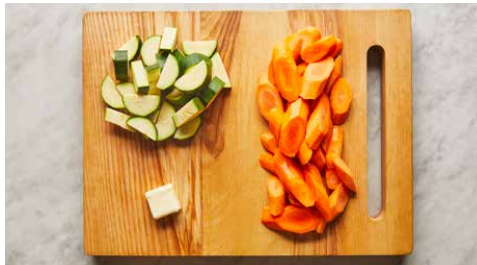
## BUST OUT

- Baking sheet
- Aluminum foil
- Peeler
- Large bowl
- 2 Small bowls
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Olive oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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### 1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. Bring **1 TBSP butter (2 TBSP for 4)** to room temperature. Line a baking sheet with foil and **lightly oil**.
- **Wash and dry produce.**
- Trim and halve **zucchini** lengthwise; slice crosswise into ½-inch-thick half-moons. Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces (**halve any larger carrots lengthwise first**).



### 4 MIX RICOTTA & FINISH LOAVES

- Meanwhile, in a small bowl, combine **ricotta**, **¾ tsp Italian Seasoning (1 tsp for 4 servings)**, and a **large drizzle of olive oil**. (**Be sure to measure the Italian Seasoning—we sent more!**) Season with **salt** and **pepper**.
- Once meatloaves have roasted 20 minutes, remove sheet from oven. Carefully brush **meatloaves** with **remaining ketchup mixture**. Return to top rack until meatloaves are cooked through, glaze is tacky, and veggies are browned and tender, 4-5 minutes more. **TIP: If veggies are done before meatloaves, remove from sheet and continue roasting meatloaves.**



### 2 FORM LOAVES & MAKE GLAZE

- In a large bowl, gently combine **pork\***, **panko**, **stock concentrate**, **half the garlic powder**, **¾ tsp Italian Seasoning (1 tsp for 4 servings)**, **salt (we used ¾ tsp; 1½ tsp for 4 servings)**, and **pepper**. (**You'll use the rest of the garlic powder and more Italian Seasoning later.**)
- Form **mixture** into two 1-inch-tall loaves (**four loaves for 4**) and place on one side of prepared baking sheet. (**For 4, arrange meatloaves across entire sheet.**)
- Wash and dry bowl used for meatloaf mixture. In same bowl, combine **ketchup** and **half the balsamic glaze (save the rest of the balsamic glaze for serving)**.

- Swap in **beef\*** or **organic beef\*** for pork.



### 5 MAKE PESTO GARLIC BREAD

- Halve **ciabatta** crosswise and toast.
- In a second small bowl, combine **softened butter**, **pesto**, **remaining garlic powder**, **salt**, and **pepper**; stir until smooth.
- Spread cut sides of ciabatta with **pesto garlic butter**; halve on a diagonal.



### 3 ROAST MEATLOAVES & VEGGIES

- Brush **meatloaves** with **half the ketchup mixture (you'll use the rest later)**.
- Toss **zucchini** and **carrots** on empty side of baking sheet with a **large drizzle of oil**, **¾ tsp Italian Seasoning (1 tsp for 4 servings)**, a **big pinch of salt**, and **pepper**. (**For 4, toss zucchini and carrots on a second baking sheet.**)
- Roast on top rack for 20 minutes (**you'll finish cooking the meatloaves and veggies in the next step**). (**For 4, roast meatloaves on middle rack and veggies on top rack.**)



### 6 SERVE

- Spread **ricotta** on one side of each plate; pile **veggies** over top and drizzle with as much **remaining balsamic glaze** as you like. Divide **meatloaves** between plates and serve with **pesto garlic bread** on the side.

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

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