



# BARBECUE BEEF MEATLOAVES

with Potato Wedges, Cabbage Slaw, and Alabama White Sauce



## HELLO

### ALABAMA WHITE SAUCE

A creamy base brings Southern charm, while mustard and vinegar add spice and sass.

**PREP: 10 MIN** | **TOTAL: 45 MIN** | **CALORIES: 810**



Yukon Gold Potatoes



Sour Cream  
(Contains: Milk)



Dijon Mustard



Ground Beef



Sweet and Smoky Barbecue Spice



Red Cabbage



Scallions



Mayonnaise  
(Contains: Eggs)



White Wine Vinegar



Panko Breadcrumbs  
(Contains: Wheat)



Beef Stock Concentrate

## START STRONG

If you like your potatoes to be extra crisp, leave your lined baking sheet in the oven while it preheats. The spuds will sizzle when they hit that hot surface.

## BUST OUT

- Baking sheet
- Aluminum foil
- Small bowl
- 2 Medium bowls
- Vegetable oil (1 tsp | 1 tsp)
- Olive oil (2 tsp | 2 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 16 oz | 32 oz
- Scallions 2 | 4
- Sour Cream 6 TBSP | 12 TBSP
- Mayonnaise 2 TBSP | 4 TBSP
- Dijon Mustard 2 tsp | 4 tsp
- White Wine Vinegar 5 tsp | 10 tsp
- Ground Beef 10 oz | 20 oz
- Panko Breadcrumbs ½ Cup | 1 Cup
- Beef Stock Concentrate 1 | 2
- Sweet and Smoky Barbecue Spice 1 TBSP | 2 TBSP
- Red Cabbage 4 oz | 8 oz

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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## 1 PREHEAT AND PREP

**Wash and dry all produce.** Adjust rack to middle position and preheat oven to 450 degrees. Line a baking sheet with aluminum foil and lightly oil. Halve **potatoes** lengthwise, then cut into ½-inch-thick wedges (like steak fries). Trim, then thinly slice **scallions**, separating greens and whites.



## 4 BAKE POTATOES AND MEATLOAVES

Toss **potatoes** with a large drizzle of **olive oil**. Season with another **1 tsp barbecue spice** (save the rest for step 6) and plenty of **salt** and **pepper**. Spread out in a single layer on your lined baking sheet. Add **meatloaves** to same sheet. Bake in oven until potatoes are crisp and meatloaves are cooked through, about 25 minutes.



## 2 MAKE SAUCE

In a small bowl, stir together **sour cream**, **mayonnaise**, **mustard**, and **1 TBSP vinegar** (we'll use the rest in step 5). Season with **salt** and **pepper** and stir to combine.



## 5 TOSS SLAW

Meanwhile, place **cabbage** and remaining **vinegar** in another medium bowl and toss to coat. Season with **salt** and **pepper**. Set aside to marinate, tossing occasionally. About 5 minutes before meatloaves are done, add half the **scallion greens** to same bowl along with just enough **sauce** to lightly coat the cabbage (1-2 tsp). Toss to coat. Season with salt and pepper.



## 3 SHAPE MEATLOAVES

In a medium bowl, mix together **beef**, **panko**, **scallion whites**, **stock concentrate**, **1 tsp barbecue spice** (we'll use more later), **pepper**, and **salt** (we used 1 tsp kosher salt). Shape mixture into two loaves, each about 1-2 inches tall and 3-4 inches long.



## 6 PLATE AND SERVE

Divide **cabbage**, **potatoes**, and **meatloaves** between plates. Stir remaining **barbecue spice** into **sauce**. Spoon a little sauce over meatloaves and sprinkle with remaining **scallion greens**. Serve any remaining sauce on the side for drizzling over or dipping the potatoes into.

## INCREDIBLE!

Love the sauce? Make it again with grilled or roasted chicken.

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