



BARBECUE PORK MEATLOAVES

with Creamy Cabbage Slaw and Sweet Potato Wedges



HELLO

HEINZ **HEINZ REAL MAYONNAISE**
EST. 1869 Made with 100% cage-free eggs and only high-quality ingredients, it's so deliciously creamy.

PREP: 15 MIN | TOTAL: 35 MIN | CALORIES: 700

-  Sweet Potatoes
-  Chives
-  Sweet and Smoky Barbecue Seasoning
-  Egg (Contains: Egg)
-  Red Cabbage
-  White Wine Vinegar
-  Red Onion
-  Ground Pork
-  Panko Breadcrumbs (Contains: Wheat)
-  Barbecue Sauce
-  Heinz Real Mayonnaise (Contains: Eggs)

START STRONG

Make sure to use your sharpest knife when chopping chives and other onion-family produce. A dull blade will bruise them and prevent crisp, clean cuts.

BUST OUT

- Baking sheet
- 2 Medium bowls
- Olive oil (1 tsp | 2 tsp)
- Sugar (½ tsp | 1 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|--------------------------------------|-----------------|
| • Sweet Potatoes | 2 4 |
| • Red Onion | 1 1 |
| • Chives | ¼ oz ¼ oz |
| • Egg | 1 1 |
| • Ground Pork | 10 oz 20 oz |
| • Panko Breadcrumbs | ¼ Cup ½ Cup |
| • Sweet and Smoky Barbecue Seasoning | 1 TBSP 1 TBSP |
| • Barbecue Sauce | ¼ Cup ½ Cup |
| • Red Cabbage | 4 oz 8 oz |
| • Heinz Real Mayonnaise | 2 TBSP 4 TBSP |
| • White Wine Vinegar | 1 tsp 2 tsp |

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to middle position and preheat oven to 425 degrees. Cut **sweet potatoes** into ½-inch-thick wedges. Peel **onion**, then mince until you have 2 TBSP minced onion (use the rest as you like). Finely chop **chives**.



4 BAKE MEATLOAVES AND SWEET POTATOES

Put **1 tsp barbecue sauce** in another medium bowl and set aside, then use the rest of the sauce to brush **meatloaves** on baking sheet. Place sheet in oven and bake until **sweet potatoes** are tender and meatloaves are cooked through, 18-20 minutes, tossing sweet potatoes halfway through.



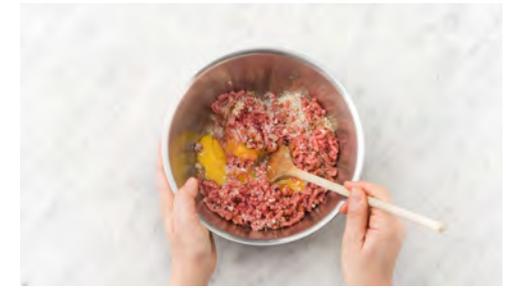
2 TOSS SWEET POTATOES

Toss **sweet potatoes** with a drizzle of **olive oil** on a baking sheet. Season generously with **salt** and **pepper**.



5 MAKE SLAW

Add **cabbage** to bowl with **barbecue sauce**, followed by **Heinz mayonnaise**, **1 tsp vinegar** (we sent more), **½ tsp sugar**, and **salt** and **pepper** to taste. Toss to combine. Set aside until rest of meal is ready. **TIP:** While you're waiting, brainstorm ways to use the extra egg: scrambled, poached, green with a side of ham—the possibilities are endless!



3 MAKE MEATLOAVES

Crack **1 egg** into a medium bowl, then add **minced onion**, **pork**, **panko**, **barbecue seasoning**, and a big pinch of **salt** (we sent more panko and egg than needed). Gently mix just until combined. Shape into two 1-inch-tall meatloaves and place on baking sheet with **sweet potatoes**.



6 PLATE AND SERVE

Divide **meatloaves**, **sweet potatoes**, and **slaw** between plates. Sprinkle **chives** over everything and serve.

YUM!

Get those roasty, toasty sweet potatoes before they're all gone.

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