



BARBECUE PORK MEATLOAVES




with Creamy Slaw and Sweet Potato Wedges



HELLO MINI MEATLOAVES

Single-serving meatloaves aren't just cute. They cook quickly, too, and are ready in a jiff.

PREP: 15 MIN | TOTAL: 35 MIN | CALORIES: 780

-  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
-  Mayonnaise (Contains: Eggs)

START STRONG

Make sure to use your sharpest knife when chopping the chives. 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 ½ Cup | ½ Cup
- Sweet and Smoky Barbecue Seasoning 1 TBSP | 1 TBSP
- Barbecue Sauce ¼ Cup | ½ Cup
- Red Cabbage 4 oz | 8 oz
- Mayonnaise 2 TBSP | 4 TBSP
- White Wine Vinegar 1 tsp | 2 tsp

HELLO WINE



PAIR WITH
Le Coq Bleu
Côtes du Rhône Rouge, 2016

[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 (use the rest as you like). Finely chop **chives**.



4 BAKE MEATLOAVES AND SWEET POTATOES

Place **meatloaves** on baking sheet with **sweet potatoes**. Put **1 tsp barbecue sauce** in another medium bowl and set aside, then use the rest of the sauce to brush meatloaves. 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**, **mayonnaise**, **1 tsp vinegar** (we sent more), **½ tsp sugar**, and **salt** and **pepper** to taste to bowl with barbecue sauce and toss to combine. Set aside until meatloaves are ready. **TIP:** While you're waiting, brainstorm ways to cook the leftover egg. Scrambled, boiled, sunny-side up—the possibilities are endless!



3 MIX AND SHAPE MEATLOAVES

Crack **1 egg** into a medium bowl, then add **minced onion**, **pork**, **⅓ cup 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-thick meatloaves.



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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