



CHEDDAR-STUFFED MEATLOAVES

with Potato Wedges, Carrots, Crispy Shallot & Special Sauce

NEW!

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Shallot



9 oz | 18 oz
Carrots



1 TBSP | 2 TBSP
Flour
Contains: Wheat



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



1 | 2
Beef Stock
Concentrate



10 oz | 20 oz
Ground Beef**



½ Cup | 1 Cup
Cheddar Cheese
Contains: Milk



2 TBSP | 4 TBSP
Ketchup



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



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 a different protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



8 oz | 16 oz
Broccoli Florets

Calories: 890



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 980



HELLO

SPECIAL SAUCE

Familiar ingredients come together and transform into something truly extraordinary.

ALL ABOUT THAT BASE

In step 3, you'll be making a mixture of panko and water as the base for your meatballs. This easy French technique will make your loaves moist and tender.

BUST OUT

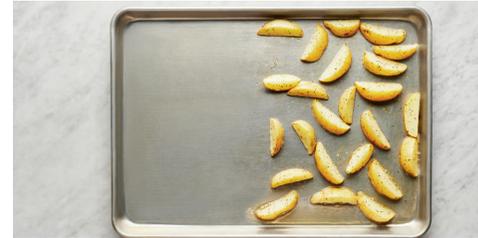
- Peeler
- Baking sheet
- Medium bowl
- Large pan
- Olive Oil (1 tsp | 1 tsp)
- Cooking oil (1 tsp + more for frying)
- 2 Small bowls
- Kosher salt
- Black pepper
- Large bowl



1 PREP

- Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **shallot**. Trim, peel, and cut **carrots** on a diagonal into ¼-inch-thick pieces.

Cut **broccoli florets** into bite-size pieces if necessary. (Save potatoes for another use.)



2 ROAST POTATOES

- Toss **potatoes** on one side of a baking sheet with a **drizzle of olive oil, salt, and pepper** (for 4 servings, spread out across entire sheet).
- Roast on top rack for 5 minutes (you'll add more to the sheet then).

In a large bowl, toss **broccoli** with a **drizzle of olive oil, salt, and pepper** (you'll start roasting in step 4).



3 FORM MEATLOAVES

- Meanwhile, in a medium bowl, soak **panko** with **1 TBSP water** (2 TBSP for 4 servings) and **stock concentrate** until liquid has absorbed. Add **beef***, **½ tsp salt** (1 tsp for 4), and **pepper**; mix to combine.
- Form **beef mixture** into two ½-inch thick rounds (four rounds for 4). Reserve **half the cheddar** for topping; divide remaining cheddar between the centers of each round. Gently fold meat around cheese, shaping and sealing to create 1-inch-tall cheese-stuffed loaves.



4 BAKE MEATLOAVES

- Once **potatoes** have roasted 5 minutes, remove sheet from oven. Add **meatloaves** to empty side of sheet. (For 4 servings, leave potatoes roasting; add loaves to a second sheet and roast on middle rack.)
- Return to top rack until potatoes are browned and tender and meatloaves are cooked through, 17-20 minutes more. In the last 2 minutes of roasting, remove sheet from oven. Top meatloaves with **reserved cheddar**. Return to oven until cheese melts.

Place **broccoli** and **meatloaves** on a baking sheet; roast on top rack, 15-20 minutes. Top meatloaves with cheese as instructed.



5 COOK CARROTS

- Heat a **drizzle of oil** in a large, heavy-bottomed pan over medium-high heat. Add **carrots** and a **pinch of salt and pepper**; cook, stirring occasionally, until browned and softened, 5-7 minutes. **TIP: If carrots begin to brown too quickly, add a few splashes of water.**
- Turn off heat; transfer carrots to a plate. Wipe out pan.



6 FRY SHALLOT & MAKE SAUCE

- In a small bowl, toss **shallot** with **flour** and a **pinch of salt and pepper**.
- In pan used for carrots, heat a **½-inch layer of oil** over medium heat. Once oil is hot enough that a pinch of flour sizzles immediately when added to the pan, add **floured shallot**. Cook, stirring occasionally, until golden brown, 3-5 minutes.
- Using a slotted spoon, transfer shallot to a paper-towel-lined plate.
- Meanwhile, in a second small bowl, combine **ketchup** and **mayonnaise**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



7 FINISH & SERVE

- Slice **meatloaves** crosswise if desired.
- Divide meatloaves, **potatoes**, and **carrots** between plates. Drizzle meatloaves with some of the **special sauce**. Serve remaining sauce on the side with potatoes for dipping. Garnish meatloaves with **crispy shallot** and serve.

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

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