














CHEESY STUFFED MEXICAN MEATLOAVES

with Rice and Pickled Jalapeño



HELLO
PANKO BREADCRUMBS
 Making your meatballs, loaves, and
 breading tender and light

PREP: 10 MIN | TOTAL: 25 MIN | CALORIES: 860

- 
Scallions
- 
Jalapeño
- 
Jasmine Rice
- 
Panko Breadcrumbs
(Contains: Wheat)
- 
Mexican Cheese Blend
(Contains: Milk)
- 
Sour Cream
(Contains: Milk)
- 
Poblano Peppers
- 
Limes
- 
Ground Pork
- 
Southwest Spice Blend
- 
Roma Tomatoes

START STRONG


To combine pork with scallions, panko, and seasonings, set aside your spoon and get chef-y. With washed hands, gently work the mixture just until blended. That's the best way to prevent overmixing, the prime culprit in tough meatloaf.

BUST OUT

- Zester
- Medium bowl
- Medium pot
- Baking sheet
- 3 Small bowls
- Sugar (1 tsp)
- Olive oil (2 tsp)
- Butter (1 TBSP)
(Contains: Milk)
- Vegetable oil (1 tsp)

INGREDIENTS

Ingredient 4-person

- | | |
|---|--------|
| • Scallions | 4 |
| • Poblano Peppers | 2 |
| • Jalapeño  | 1 |
| • Limes | 2 |
| • Jasmine Rice | 1 Cup |
| • Ground Pork | 20 oz |
| • Panko Breadcrumbs | ½ Cup |
| • Southwest Spice Blend | 2 TBSP |
| • Mexican Cheese Blend | 1 Cup |
| • Roma Tomatoes | 2 |
| • Sour Cream | 8 TBSP |

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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1 PREP

Adjust rack to middle position and preheat oven to 450 degrees. **Wash and dry all produce.** Trim **scallions**; thinly slice greens and mince whites. Thinly slice **poblanos**. Thinly slice **jalapeño**, removing seeds and ribs for less heat. Zest 1 tsp zest from **limes**; quarter limes. In a small bowl, combine jalapeño, **1 tsp sugar, salt**, and the juice from 1 lime wedge.



4 COOK MEATLOAVES

Place **meatloaves** on one side of a lightly **oiled** baking sheet. Toss **poblanos** on other side of sheet with a large drizzle of **olive oil** and a pinch of **salt** and **pepper**. Bake until meatloaves are just cooked through and poblanos are lightly browned and tender, 15-20 minutes. Remove baking sheet from oven and top meatloaves with remaining **cheese**. Return to oven and bake until cheese has melted, about 2 minutes longer.

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2 COOK RICE

Place **rice**, **1¾ cup water**, and a large pinch of **salt** in a medium, lidded pot. Bring to a boil over high heat. Once boiling, cover and reduce heat to low. Cook until tender, about 15 minutes. Turn off heat and keep covered until ready to serve.



5 MAKE SALSA AND LIME CREMA

Meanwhile, finely dice **tomatoes**. Combine tomatoes, half the **scallion greens**, half the **lime zest**, and a squeeze of **lime juice** in a small bowl. Season generously with **salt** and **pepper**. In a separate small bowl, combine **sour cream**, a squeeze of lime juice, remaining lime zest, and a pinch of **salt**.



3 FORM AND STUFF MEATLOAVES

In a medium bowl, combine **pork, scallion whites, panko, Southwest Spice**, and **2 tsp salt**. Quarter mixture; flatten into ½-inch-thick rounds. Set aside half the **cheese** for topping. Divide remaining cheese between each round. Fold edges of meat around cheese, sealing to create four 1-inch-tall loaves.



6 FINISH AND SERVE

Fluff **rice** and **1 TBSP butter** with a fork and season with **salt** and **pepper**. Divide rice between plates. Top with **meatloaves, poblanos, salsa**, and a dollop of **lime crema**. Garnish with **pickled jalapeño** (draining before adding) and remaining **scallion greens**. Serve with remaining **lime wedges** on the side.

FRESH TALK

Can you say "quick pepper pickle" five times fast?

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