



# FRENCH ONION MEATLOAVES

with Mashed Potatoes and Thyme-Roasted Carrots



## HELLO

### FRENCH ONION MEATLOAVES

All-American meatloaf meets the caramelized flavor of onion soup, a Parisian bistro favorite.

**PREP: 10 MIN** | **TOTAL: 40 MIN** | **CALORIES: 910**



Carrots



Scallions



Ground Beef



Panko Bread crumbs  
(Contains: Wheat)



Meatloaf Mix Blend



Dried Thyme



White Pepper



Yukon Gold Potatoes



Sour Cream  
(Contains: Milk)



Yellow Onion



Mozzarella Cheese  
(Contains: Milk)



Beef Stock Concentrate

## START STRONG

When plating the finished dish, scrape up any mozzarella that may have fallen onto the baking sheet—you can use it to garnish the meatloaves. Cheese is too good to waste!

## BUST OUT

- Peeler
- Strainer
- 2 Medium bowls
- Potato masher
- Baking sheet
- Large pan
- Medium pot
- Vegetable oil (4 tsp | 8 tsp)
- Butter (3 TBSP | 6 TBSP)  
(Contains: Milk)
- Sugar (½ tsp | ¼ tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- Carrots 4 | 8
- Scallions 2 | 4
- Ground Beef 10 oz | 20 oz
- Meatloaf Mix Blend 1 TBSP | 2 TBSP
- Panko Breadcrumbs ¼ Cup | ½ Cup
- White Pepper ¼ tsp | ½ tsp
- Dried Thyme ½ tsp | 1 tsp
- Yukon Gold Potatoes 12 oz | 24 oz
- Sour Cream 2 TBSP | 4 TBSP
- Yellow Onion 1 | 2
- Mozzarella Cheese ½ Cup | 1 Cup
- Beef Stock Concentrate 1 | 2

## WINE CLUB

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## 1 PREHEAT AND PREP

**Wash and dry all produce.** Preheat oven to 425 degrees. Peel **carrots**, then cut on a diagonal into 1-inch-thick pieces. Trim, then thinly slice **scallions**, separating greens and whites. In a medium bowl, mix **beef**, scallion whites, **meatloaf mix**, ¼ cup **panko**, and ¼ tsp **white pepper** (we sent more panko and pepper). Season with **salt** (we used 1 tsp kosher salt) and a pinch of **pepper**.



## 4 PREP AND COOK ONION

While potatoes cook, halve, peel, and very thinly slice **onion**. Add slices to a large pan with a large drizzle of **oil** and place over medium-high heat. Cook, tossing often, until lightly browned and softened, about 5 minutes. Stir in a splash or two of **water**. Let water evaporate, 1-2 minutes. Repeat adding and evaporating water once or twice more until onion is deeply browned.



## 2 BAKE

Shape **beef mixture** into two 1-inch-tall loaves. Gently press down to flatten slightly. Toss **carrots** in another medium bowl with a large drizzle of **oil**, ½ tsp **thyme** (we sent more), **salt**, and **pepper**. Place carrots on one side of a baking sheet and meatloaves on other. Bake in oven on upper rack until meatloaves are cooked through, 20-25 minutes.



## 5 TOP MEATLOAVES AND SIMMER SAUCE

Once **meatloaves** and **carrots** are done, sprinkle meatloaves with **mozzarella**. Return to oven. Let cheese melt, 1-2 minutes; set aside. Add **stock concentrate** and ¼ cup **water** to pan with **onion**. Bring to a boil over medium-high heat. Let reduce, 1-2 minutes. Remove from heat, then stir in 1 TBSP **butter**. Season with **salt** and **pepper**.



## 3 COOK POTATOES

Meanwhile, cut **potatoes** into ½-inch cubes. Place in a medium pot with a big pinch of **salt** and **water** to cover by 1 inch. Bring to a boil and cook until tender, about 15 minutes, then drain and return to pot. Place over low heat, then add **sour cream** and 2 TBSP **butter**. Mash until smooth. Season with salt and **pepper**. Keep covered off heat.



## 6 PLATE AND SERVE

Give **sauce** a taste and stir in a pinch of **sugar** if you prefer a sweeter flavor. Divide **potatoes**, **carrots**, and **meatloaves** between plates. Spoon **onion** and its sauce over meatloaves. Garnish with **scallion greens** and serve.

## OOH LA LA!

Caramelized onions will make just about anything feel fancy.

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