



HALL OF FAME ROSEMARY MEATLOAF with Green Beans and Mashed Potatoes



HELLO HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | **TOTAL: 40 MIN** | **CALORIES: 660**



Shallot



Rosemary



White Bread
(Contains: Wheat)



Ground Beef



Milk
(Contains: Milk)



Garlic



Green Beans



Chicken Stock
Concentrate



Yukon Gold
Potatoes

START STRONG

For the best results, gently mix the meatloaf ingredients together until they're just combined in step 2. Overworking the beef will give you a tough loaf, so go easy on it!

BUST OUT

- 2 Medium bowls • Potato masher
- Baking sheet
- Medium pot
- Strainer
- Olive oil (2 tsp | 3 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

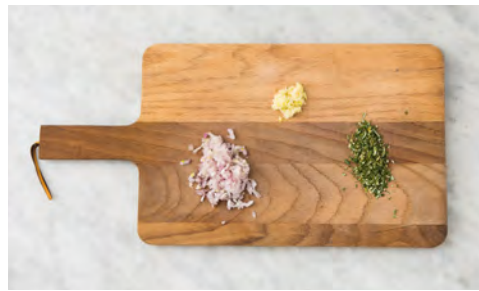
- | | |
|-----------------------------|---------------------|
| • Shallot | 1 1 |
| • Garlic | 2 Cloves 2 Cloves |
| • Rosemary | ¼ oz ¼ oz |
| • White Bread | 1 Slice 2 Slices |
| • Chicken Stock Concentrate | 1 2 |
| • Milk | 6.75 oz 6.75 oz |
| • Ground Beef | 10 oz 20 oz |
| • Yukon Gold Potatoes | 12 oz 24 oz |
| • Green Beans | 6 oz 12 oz |

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 400 degrees. Halve and peel shallot, then mince until you have ¼ cup. Mince garlic. Strip and finely chop enough rosemary leaves from stems to give you 1 tsp. Soak bread with stock concentrate and 3 TBSP milk (we sent more) in a medium bowl.



4 ROAST GREEN BEANS

Toss green beans with a drizzle of olive oil and a pinch of salt and pepper in another medium bowl. Once meatloaves have roasted 10 minutes, add green beans to same sheet and continue baking until green beans are tender and meatloaves are done, about 15 minutes.



2 MAKE MEATLOAVES

Break up soaked bread with hands until pasty. Add to bowl beef, minced shallot, half the chopped rosemary, half the garlic, salt, and pepper (we used ½ tsp kosher salt). Mix to combine. Shape into two 1-inch-tall loaves and place on a lightly oiled baking sheet. Bake until cooked through, about 25 minutes (we'll check on them after 10 minutes).



5 MASH POTATOES

In pot used for potatoes, heat 1 TBSP butter, remaining chopped rosemary, and remaining garlic over low heat. Once garlic is fragrant, about 30 seconds later, remove pot from heat and add potatoes and ⅓ cup milk (you'll have some left over). Mash with a potato masher or fork until smooth. Season with plenty of salt and pepper. **TIP:** Add more milk, if needed, to give potatoes a creamy consistency.



3 BOIL POTATOES

Meanwhile, cut potatoes into ½-inch cubes. Place in a medium pot with a large pinch of salt. Add enough water to cover by 1 inch, then bring to a boil. Cook until potatoes are easily pierced by a knife, 8-10 minutes, then drain.



6 PLATE AND SERVE

Divide mashed potatoes between plates. Top with green beans and meatloaves and serve. **TIP:** You can use the leftover rosemary sprigs as a decorative garnish.

LOVE IT!

We would do anything to get our hands on this meatloaf.

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com

WK 36 NJ-2