













HALL OF FAME MEATLOAF À LA MOM with Roasted Root Veggies and Thyme Gravy



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

PREP: 15 MIN | **TOTAL: 40 MIN** | **CALORIES: 610**

-  Garlic
-  Thyme
-  Russet Potato
-  Ground Beef
-  Flour
(Contains: Wheat)
-  Shallot
-  Baby Carrots
-  Panko Breadcrumbs
(Contains: Wheat)
-  Ketchup
-  Beef Stock Concentrate

START STRONG

Make sure to start stirring the flour as soon as it goes into the pan. This will help eliminate any lumps or clumps in the finished gravy.

BUST OUT

- Grater
- Medium pan
- Medium bowl
- Peeler
- Baking sheet
- Olive oil (2 tsp | 4 tsp)
- Butter (½ TBSP | 1 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Shallot 1 | 2
- Garlic 2 Cloves | 4 Cloves
- Thyme ¼ oz | ½ oz
- Baby Carrots 8 oz | 16 oz
- Russet Potato 1 | 2
- Panko Breadcrumbs ¼ Cup | ½ Cup
- Ground Beef 10 oz | 20 oz
- Ketchup 1 TBSP | 2 TBSP
- Flour 1 TBSP | 2 TBSP
- Beef Stock Concentrate 1 | 2

HELLO WINE



PAIR WITH
Sarriette Pays d'Oc Cabernet
Franc, 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 450 degrees. Halve and peel **shallot**. Grate one half with a grater into a medium bowl; mince other half and set aside. Mince **garlic**. Strip **thyme leaves** from stems and roughly chop. Halve **carrots** lengthwise. Peel **potato**, then cut into thin sticks (like French fries).



4 BAKE MEATLOAVES

After **veggies** have roasted 7-8 minutes, remove sheet from oven. Give veggies a toss. Place **meatloaves** on same sheet, and then brush tops of loaves with **1 TBSP ketchup** (we sent more). Return sheet to oven and continue roasting until meatloaves are cooked through, 15-18 minutes more. **TIP:** If your sheet is crowded, you can add the meatloaves to a second sheet.



2 ROAST VEGGIES

Toss **carrots** with a drizzle of **olive oil** and spread on one side of a baking sheet. Toss **potato** with a drizzle of olive oil and spread on other side. Season both with **salt** and **pepper**. Roast in oven until tender and browned, 20-25 minutes total (we'll add more ingredients to the sheet after 7 minutes).



5 MAKE GRAVY

Melt **½ TBSP butter** in a medium pan over medium heat. Add **minced shallot** and remaining **thyme**. Cook, tossing, until softened, 3-4 minutes. Sprinkle **flour** into pan, stirring vigorously to combine. Whisk in **stock concentrate** and **½ cup water**. Bring to a simmer and let bubble until thick and saucy, 3-4 minutes. Season with **salt** and **pepper**.



3 MAKE MEATLOAVES

Add **panko**, **ground beef**, half the **thyme**, **garlic**, and a few dashes of **salt** and **pepper** to bowl with **grated shallot** (we used ¾ tsp kosher salt). Gently combine with hands, then shape mixture into two 1-inch-tall loaves.



6 FINISH AND PLATE

Slice **meatloaves** crosswise and divide between plates. Add **veggies** to the side. Spoon **gravy** over meatloaves and serve.

PRESTO!

When you make meatloaves mini, they're ready in a fraction of the time.

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