



MEATLOAF AND MASH

with Ketchup Glaze, Gravy, and Green Beans



HELLO CHIVES

This green herb has a fresh, onion-y flavor that's perfect for jazzing up mashed potatoes.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 640**



White Bread
(Contains: Wheat)



Ground Beef



Ketchup



Shallot



Green Beans



Milk
(Contains: Milk)



Meatloaf
Spice Blend



Yukon Gold
Potatoes



Chives



Chicken Stock
Concentrates

START STRONG

Kids can help with mixing and shaping the meatloaves. Have them splash a little water on their hands before handling the meat to keep the mixture from sticking.

BUST OUT

- Large bowl
- Small pot
- 2 Baking sheets
- Potato masher
- Medium pot
- Strainer
- Vegetable oil (1 TBSP)
- Butter (2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- White Bread 2
- Milk 1 Cup
- Ground Beef 20 oz
- Meatloaf Spice Blend 2 TBSP
- Ketchup 2 TBSP
- Yukon Gold Potatoes 32 oz
- Shallot 1
- Chives ¼ oz
- Green Beans 12 oz
- Chicken Stock Concentrates 2

WINE CLUB

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1 SHAPE MEATLOAVES

Wash and dry all produce. Preheat oven to 450 degrees. Place **bread** in a large bowl with $\frac{1}{3}$ **cup milk** (we sent more). Break up with your hands until pasty. Add **beef, meatloaf spice, salt** (we used 1 tsp kosher salt), and a big pinch of **pepper**. Mix with hands until just combined. Shape mixture into four 1-inch-thick loaves.



4 PREP AND ROAST GREEN BEANS

Meanwhile, halve, peel, and finely chop **shallot**. Finely chop **chives**. Toss **green beans**, a large drizzle of **oil**, and a pinch of **salt** and **pepper** on another baking sheet. Roast in oven until tender, 10-12 minutes.



2 BAKE MEATLOAVES

Place **meatloaves** on a baking sheet. Brush a layer of **ketchup** onto each. Bake in oven until no longer pink in center, about 25 minutes.



5 MAKE GRAVY

Heat a drizzle of **oil** in a small pot over medium heat. Add **shallot** and cook, tossing, until softened, about 3 minutes. Stir in **stock concentrates** and $\frac{3}{4}$ **cup water** and bring to a simmer. Let bubble until slightly thickened and saucy, 3-4 minutes. Season with **pepper**.



3 BOIL POTATOES

Cut **potatoes** into $\frac{3}{4}$ -inch cubes. Place in a medium pot with a large pinch of **salt** and enough water to cover by 2 inches. Bring to a boil and cook until easily pierced by a knife, 12-15 minutes. Drain and return to pot.



6 PLATE AND SERVE

Meanwhile, add half the **chives**, $\frac{2}{3}$ **cup milk** (you'll have some left over), and **2 TBSP butter** to pot with potatoes. Mash until smooth. Season with **salt** and **pepper**. Divide between plates, then top each with **green beans** and a **meatloaf**. Drizzle with **gravy** and garnish with remaining chives.

FRESH TALK

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