



SWEET 'N' SPICY MEATLOAVES

with Roasted Carrots and Potatoes



HELLO

HOT HONEY

A sweet and spicy condiment that will satisfy heat-lovers

PREP: 15 MIN | **TOTAL: 35 MIN** | **CALORIES: 780**



Garlic



Carrots



Fry Seasoning



Ground Pork



Beef Stock Concentrate



Ketchup



Brown Sugar



Scallions



Yukon Gold Potatoes



Thyme



Panko Breadcrumbs
(Contains: Wheat)



Meatloaf Mix



Hot Honey

START STRONG

Splash a little water on your hands before shaping the meatloaves in step 3. This will help the meat stick to itself and not to your hands.

BUST OUT

- 2 Baking sheets • Tongs
- Peeler
- Large bowl
- Small bowl
- Vegetable oil (4 tsp | 5 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Garlic 2 Cloves | 2 Cloves
- Scallions 2 | 4
- Carrots 3 | 6
- Yukon Gold Potatoes 12 oz | 24 oz
- Thyme ¼ oz | ¼ oz
- Fry Seasoning 1 TBSP | 2 TBSP
- Panko Breadcrumbs ½ Cup | ½ Cup
- Beef Stock Concentrate 1 | 2
- Ground Pork 10 oz | 20 oz
- Meatloaf Mix 1 TBSP | 2 TBSP
- Ketchup 2 TBSP | 4 TBSP
- Hot Honey ¾ oz | 1½ oz
- Brown Sugar ½ TBSP | 1 TBSP

WINE CLUB

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1 PREP

Wash and dry all produce. Adjust racks to upper and lower positions and preheat oven to 450 degrees. Lightly oil a baking sheet. Mince **garlic**. Trim, then thinly slice **scallions**, separating greens and whites. Peel **carrots**, then cut diagonally into ½-inch-thick slices. Cut **potatoes** into ½-inch cubes.



4 ROAST CARROTS AND MEATLOAVES

Add **carrots** to other side of same baking sheet, toss with a large drizzle of **oil**, and season with **salt** and **pepper**. Place sheet on lower rack of oven and roast until carrots are tender and lightly browned and **meatloaves** are nearly cooked through, 20-25 minutes.



2 ROAST POTATOES

Toss **potatoes** and **whole thyme sprigs** on a second baking sheet with a drizzle of **oil**. Season with **fry seasoning** and plenty of **salt** and **pepper**. Roast in oven on upper rack until browned and crisp at edges, 25-30 minutes.



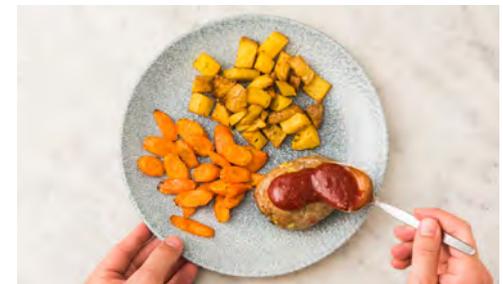
5 MIX KETCHUP AND GLAZE CARROTS

In a small bowl, stir together **ketchup** and **hot honey**. Set aside. Once **carrots** and **meatloaves** are done, remove from oven and sprinkle carrots with half the **brown sugar** (use the rest as you like). Toss carrots on baking sheet using tongs or a spatula. Return to oven and continue roasting until sugar melts and coats carrots in a glaze, 3-5 minutes.



3 SHAPE MEATLOAVES

Meanwhile, in a large bowl, stir together ¼ **cup panko** (we sent more), **stock concentrate**, and ¼ **cup water**. Allow panko to fully soak, then add **pork**, **garlic**, **scallion whites**, **meatloaf mix**, and **salt**. (**TIP:** We used ½ tsp kosher salt.) Combine with your hands. Shape mixture into two 1-inch-tall loaves and place on one side of oiled baking sheet.



6 FINISH AND SERVE

Once **potatoes** are done, remove from oven and add **1 TBSP butter** to sheet. Toss until potatoes are coated. Discard **thyme sprigs**, then divide potatoes, **carrots**, and **meatloaves** between plates. Drizzle **ketchup mixture** over meatloaves. Garnish everything with **scallion greens**.

SPICE IT UP!

Hot honey takes meatloaf for a walk on the wild side.

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