



# CLASSIC MEATLOAF AND MASH

with Ketchup Glaze, Gravy, and Green Beans



## HELLO

### MEATLOAF SPICES

Garlic, onion, and herbs bring a savory accent to this timeless recipe.

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 620**



White Bread  
(Contains: Wheat)



Ground Beef



Ketchup



Chives



Chicken  
Stock Concentrates



Milk  
(Contains: Milk)



Meatloaf  
Spice Blend



Yukon Gold  
Potatoes



Shallot



Green Beans

## START STRONG

Splash a little water on your hands before shaping the meatloaves to keep the mixture from sticking.

## BUST OUT

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

## INGREDIENTS

Ingredient 4-person

- White Bread 2 Slices
- Milk 1 Cup
- Ground Beef 16 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

## HELLO WINE



PAIR WITH  
Pulcino D'oro Super Tuscan  
Red Blend, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 1 SHAPE MEATLOAVES

**Wash and dry all produce.** Preheat oven to 450 degrees. Place **bread** in a large bowl with ½ **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**. Trim any stems from **green beans**. 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.



KIDS CAN HELP!



## 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 ¾ **cup water** and bring to a simmer. Let bubble until reduced and saucy, 3-4 minutes. Season with **pepper**.



## 3 BOIL POTATOES

Cut **potatoes** into ¾-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 FINISH AND SERVE

Meanwhile, add half the **chives**, remaining **milk**, 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**.

## STUNNING!

Mini meatloaves aren't just cute. They're done in a flash, too.

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