



# MEATLOAVES WITH CREAMY THYME SAUCE

plus Garlic Mashed Potatoes & Brussels Sprouts

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



1 | 2  
Shallot



8 oz | 16 oz  
Brussels Sprouts



10 oz | 20 oz  
Ground Beef\*\*



¼ Cup | ½ Cup  
Panko  
Breadcrumbs  
Contains: Wheat



1 tsp | 2 tsp  
Garlic Powder



¼ oz | ¼ oz  
Thyme



1 | 2  
Beef Stock  
Concentrate



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

\*The ingredient you received may be a different color.

\*\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



## HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



8 oz | 16 oz  
Broccoli Florets

Calories: 690



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 820



HELLO

THYME

This fragrant herb adds an earthy touch to creamy pan sauce.

### CRISPY BUSINESS

Try arranging your Brussels sprouts cut sides down in Step 3. This will give them more surface area for browning, resulting in crispier sprouts!

### BUST OUT

- Large pot
- Baking sheet
- Strainer
- Medium pan
- Large bowl
- Potato masher
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

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\*Ground Beef is fully cooked when internal temperature reaches 160°.



### 1 START PREP & COOK POTATOES

- Adjust rack to top position (**middle and top positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Halve and peel **shallot**; thinly slice one half and mince remaining. Trim and halve **Brussels sprouts** lengthwise.
- Place potatoes in a large pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 15-20 minutes.
- Reserve **½ cup potato cooking liquid**, then drain and return potatoes to pot.

↻ Cut **broccoli florets** into bite-size pieces if necessary.



### 4 FINISH PREP & MAKE SAUCE

- While everything roasts, strip **thyme leaves** from stems; finely chop leaves until you have ½ tsp (1 tsp for 4 servings).
- Heat a **drizzle of oil** in a medium pan over medium-high heat. Add **chopped thyme** and **sliced shallot**; season with **salt** and **pepper**. Cook, stirring, until softened, 2-4 minutes.
- Stir in **stock concentrate** and **¼ cup water** (½ cup for 4). Bring to a boil, then reduce to a low simmer. Cook until slightly thickened, 2-3 minutes.
- Turn off heat. Stir in **half the sour cream** (you'll use the rest in the next step) and **1 TBSP butter** (2 TBSP for 4) until melted and combined. Season with **salt** and **pepper**.



### 2 FORM MEATLOAVES

- While potatoes cook, in a large bowl, combine **beef**, **panko**, **minced shallot**, **half the garlic powder** (you'll use the rest later), and **1 TBSP water** (2 TBSP for 4 servings); season generously with **salt** and **pepper**.
- Form mixture into two 1-inch-tall loaves (**four loaves for 4**).



### 5 MASH POTATOES

- Heat pot with drained **potatoes** over low heat; add **remaining sour cream**, **remaining garlic powder**, and **1 TBSP butter** (2 TBSP for 4 servings).
- Mash until smooth and creamy, adding **splashes of reserved potato cooking liquid** as needed. Season with **salt** and **pepper**.



### 3 ROAST LOAVES & SPROUTS

- Place **meatloaves** on one side of a **lightly oiled** baking sheet. **TIP: Line sheet with foil first for easier cleanup.**
- Toss **Brussels sprouts** on empty side with a **drizzle of oil**; season generously with **salt** and **pepper**.
- Roast on top rack until meatloaves are cooked through and Brussels sprouts are browned and tender, 15-20 minutes. (**For 4 servings, use 2 baking sheets; roast meatloaves on middle rack and Brussels sprouts on top rack.**) **TIP: If Brussels sprouts finish first, remove from sheet and continue roasting meatloaves.**

↻ Swap in **broccoli** for Brussels sprouts.



### 6 SERVE

- If necessary, reheat pan with **sauce** over low heat; stir until warmed through.
- Divide **meatloaves**, **mashed potatoes**, and **Brussels sprouts** between plates. Spoon sauce over meatloaves and serve.