

INGREDIENTS

2 PERSON | 4 PERSON



Potatoes*





Lemon



2 | 2 Scallions



4 TBSP | 8 TBSP **BBQ** Sauce



11/2 TBSP | 3 TBSP Sour Cream Contains: Milk



10.8 g | 21.6 g Brown Sugar **Bourbon Seasoning**



10 oz | 20 oz Ground Pork



¼ Cup | ½ Cup Panko Breadcrumbs **Contains: Wheat**



8 oz | 16 oz Broccoli Florets



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 packagerest assured it contains the correct amount.



HelloCustom

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



10 oz | 20 oz Ground Beef**



10 oz | 20 oz Organic Ground





BROWN SUGAR BOURBON PORK MEATLOAVES

with Apple, Mashed Potatoes & Roasted Broccoli



PREP: 15 MIN COOK: 50 MIN CALORIES: 780



HELLO

APPLE

This not-so-secret ingredient makes meatloaves extra moist and slightly sweet.

AMAZING GLAZE

Why do we ask you to glaze the meatloaves in stages? This gives each layer a chance to caramelize in the oven for ultimate finger-lickin' goodness.

BUST OUT

Large bowl

Baking sheet

Aluminum foil

Medium bowl

Potato masher

- Zester
- Box grater
- Medium pot
- Strainer
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP) Contains: Milk



1 PREP

- 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. Zest and quarter lemon. Halve and core apple; grate one half on the largest holes of a box grater (use whole apple for 4). Trim and thinly slice scallions, separating whites from greens; mince whites.



2 COOK POTATOES

- Place potatoes in a medium pot with enough salted water to cover by 2 inches. Bring to a boil and cook until tender. 15-20 minutes
- Reserve 1/2 cup potato cooking liquid, then drain and return potatoes to pot. Keep covered off heat until ready to mash.



3 MAKE GLAZE

• While potatoes cook, in a small bowl. combine BBQ sauce, 1 tsp Brown Sugar Bourbon Seasoning (2 tsp for 4 servings). and a squeeze of lemon juice. (You'll use the remaining Brown Sugar Bourbon Seasoning in the next step.) Taste and season with **pepper** and more lemon juice if desired



4 FORM & BAKE LOAVES

- In a large bowl, combine pork*, grated apple, scallion whites, panko, remaining Brown Sugar Bourbon Seasoning 1/2 tsp salt (1 tsp for 4 servings), and pepper. Form into two 1-inch-tall loaves (four loaves for 4).
- Line a baking sheet with foil and lightly oil. Place meatloaves on one side of prepared sheet; top with half the glaze (you'll use the rest in the next step). (For 4, spread meatloaves out across entire sheet: roast on middle rack.)
- Roast on top rack for 10 minutes (they'll finish cooking in the next step).
- Simply cook through this step as instructed, swapping in beef* or organic beef* for pork.



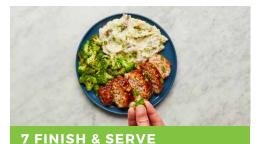
5 GLAZE & ROAST

- Meanwhile, cut **broccoli** into bite-size pieces if necessary. Toss in a medium bowl with a drizzle of oil, salt, and pepper.
- Once **meatloaves** have roasted 10 minutes. remove sheet from oven; carefully add broccoli to empty side. (For 4 servings. add broccoli to a second sheet: roast on top rack.)
- Roast for 12 minutes, then remove from oven once more. Carefully brush meatloaves with **remaining glaze**. Return to oven until meatloaves are cooked through, glaze is tacky, and broccoli is tender. 4-5 minutes more.



6 MASH POTATOES

• Meanwhile, mash potatoes with sour cream and 2 TBSP butter (4 TBSP for 4 servings) until smooth and creamy, adding splashes of reserved potato cooking liquid as needed. Season with salt and pepper.



- · Slice meatloaves crosswise.
- Carefully toss broccoli with lemon zest.
- Divide meatloaves, mashed potatoes, and broccoli between plates. Sprinkle with scallion greens and serve.

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

