



CARMELIZED ONION MEATLOAF SANDWICHES

with Potato Wedges & Horseradish Dijonnaise

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Onion



10 oz | 20 oz
Ground Beef**



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



1 tsp | 2 tsp
Garlic Powder



1 | 2
Chicken Stock
Concentrate



1 | 2
Ketchup



4 Slices | 8 Slices
Sourdough Bread
Contains: Soy, Wheat



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 1 tsp
Spicy Horseradish
Paste
Contains: Soy



2 tsp | 2 tsp
Dijon Mustard



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.

HELLO

CARMELIZED ONION

Thinly sliced onion gets deeply browned and softened until sweet.



PREP: 5 MIN | COOK: 40 MIN | CALORIES: 1190



SPLISH SPLASH

Splash cold water on your hands before shaping the meatloaves. This will make the beef hold on to itself rather than to you.

BUST OUT

- 2 Baking sheets
- Large pan
- 2 Small bowls
- Large bowl
- Kosher salt
- Black pepper
- Cooking oil (**1 TBSP** | **1 TBSP**)
- Sugar (**1¼ tsp** | **2½ tsp**)
- Butter (**1 TBSP** | **1 TBSP**)
Contains: Milk

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



1 PREP

- Adjust racks to top and middle positions and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **onion**. Mince a few slices until you have 2 TBSP (**4 TBSP for 4 servings**).



2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **drizzle of oil, salt, and pepper.**
- Roast on top rack until browned and tender, 20-25 minutes.



3 FORM & BAKE MEATLOAVES

- Meanwhile, in a large bowl, gently combine **beef***, **panko**, **garlic powder**, **stock concentrate**, **minced onion**, **half the ketchup**, **salt** (**we used ½ tsp; 1 tsp for 4 servings**), and **pepper.**
- Form **beef mixture** into two 1-inch-tall loaves (**four loaves for 4**); place on a second baking sheet. Brush tops of meatloaves with remaining ketchup.
- Roast on middle rack until cooked through, 15-20 minutes.



4 CAMELIZE ONION

- While potatoes and meatloaves cook, heat a **large drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **sliced onion** and cook, stirring occasionally, until browned and softened, 8-10 minutes.
- Add **1 tsp sugar** (**2 tsp for 4 servings**) and a **splash of water**. Cook, adding more splashes of water as necessary, until onion is caramelized and jammy, 2-3 minutes more. Season with **salt** and **pepper.**
- Turn off heat; transfer onion to a small bowl. Wipe out pan.



5 TOAST BREAD & MIX SAUCE

- Heat **1 TBSP butter** in same pan over medium heat. Add **bread** and toast until golden brown, 2-3 minutes per side (**add more butter and work in batches as needed**).
- While bread toasts, in a second small bowl, combine **mayonnaise**, **half the horseradish paste** (**use less if you're heat-sensitive**), **half the mustard**, and **¼ tsp sugar** (**all the horseradish paste, all the mustard, and ½ tsp sugar for 4 servings**). Season with **salt** and **pepper** if needed.



6 ASSEMBLE & SERVE

- Lay **toasted bread** out on a cutting board. Spread half the bread slices with **caramelized onion**; spread remaining bread slices with **sauce** (**save some for serving**).
- Cut each **meatloaf** crosswise into four slices; fan out slices over bread topped with caramelized onion. Close **sandwiches** and cut in half.
- Divide sandwiches and **potato wedges** between plates. Serve with **remaining sauce** on the side for dipping.