

## **INGREDIENTS**

2 PERSON | 4 PERSON



Potatoes\*





1 | 1 Lemon



2 2 Scallions



4 TBSP | 8 TBSP BBQ Sauce



1½ 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 package rest 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 ⑤ Organic Ground



Calories: 780

# **BROWN SUGAR BOURBON PORK MEATLOAVES**

with Apple, Mashed Potatoes & Roasted Broccoli





### **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)



#### 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 BBO 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 iuice 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.



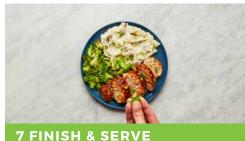
#### **5 GLAZE & ROAST**

- · 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°.

