



CARAMELIZED 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.



HelloCustom

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: 1090



6 oz | 12 oz
Green Beans
Calories: 1080



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



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

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
- Large bowl
- 2 Small bowls
- 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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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).
- Cut **broccoli** into bite-size pieces if necessary or trim **green beans** if necessary. (Save potatoes for another use.)



4 CARAMELIZE 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.



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.
- Swap in **broccoli** or **green beans** for potatoes; roast until browned and tender, 15-20 minutes for broccoli or 12-15 minutes for green beans.



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.



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.



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.

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